



## *CHRISTMAS AT THE BELL*



### *PARTY MENU*

*From 30<sup>th</sup> November to 10<sup>th</sup> January*

#### *STARTERS*

*Butternut Squash Soup*

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*Lattice of Melon with Parma Ham and Figs*

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*Traditional but with a twist Prawn & Salmon Cocktail with a Marie Rose Sauce and served with Brown Bread*

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*Brandied Chestnuts and Mushroom Terrine served with Melba Toast (V)*

#### *MAINS*

*Traditional Roast Turkey, Pigs in Blankets with Homemade Sausage Stuffing*

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*Baked Salmon with a Watercress and Almond Sauce served with Parsley New Potatoes*

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*Supreme of Chicken filled with Stilton, embraced in a Bacon and Wild Mushroom Sauce with Chateau Potatoes*

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*Belly of Pork with a Apple Sauce, Chateau Potatoes*

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*Christmas Savoury Strudel with Port Wine Sauce and Seasonal Vegetables (V)*

#### *DESSERT*

*Traditional Christmas Pudding with Brandy Sauce*

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*Yule Log beside a Baileys Cream*

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*Strawberry Cream with a Brulee Shortbread Biscuit*

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*Winter Fruit Salad served with Cream*

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*A Selection of Cheese and Biscuits and Chutney*

*2 Course £14.95*

*3 Course £18.95*



*The Bell Inn, The Street, Rickingham 01379 898445 **BOOK NOW***

