



FESTIVE DINING & PARTY NIGHT MENU

*Happy Christmas! A time of cheer and festive joy. A time to eat, connect and enjoy.
Come dine at our restaurant where you will be truly looked after.*

Festive Dining:

Two Courses: £25 per adult, £12.50 per child. Three Courses: £32 per adult, £16 per child

Festive Party Night including Disco:

Three Courses: £36 per adult

STARTER

Roast Parsnip and Stilton Soup G, D

Confit Duck Leg Terrine Cranberry & Port jam, chestnuts N, SD

Bell Inn Stilton Pâté Red onion marmalade, walnuts D, G, SD, N

Smoked Haddock Arancini Balls Green pea purée, Parmesan D, G, F

MAIN COURSE

Roast Norfolk Turkey All the trimmings. SD, G, D, C E

Slow Cooked Blade of Beef Spiced red cabbage, parsley roast potatoes, Guinness gravy SD, C, D

Roast Fillet of Salmon Lyonnaise potatoes, herb butter cream sauce D, F

Roast Root Vegetable, Spinach & Stilton Wellington Parsley roast potatoes, vegetarian gravy D, G, SD, E

DESSERT

Traditional Christmas Pudding Whisky custard SD, D, G, E

Baked Vanilla Cheesecake Honeycomb, raspberries G, D, E

Dark Chocolate Torte Baileys ice cream D, E, S

Cheese & Biscuits G, D, CE



If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

