



Bell Inn Hotel
Stilton

MAKE HER DAY



sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

2 COURSES £26.95

3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

Tomatoes Roasted Red Pepper Basil Soup

Bread
(VE) (GF & DF on Request) CE, SD, G, D

Classic Prawn Cocktail

Bread & butter
(GF on Request) G, C, F, E, CE, MU, SD, SE

The Bell Inn Stilton Pâté

Candied walnuts, raspberry, red onion marmalade, toasted sourdough
(V, GF & NF on Request) G, D, N, SD, MU, SE

Lamb Kofta Flat Bread

House salad and cucumber mint dip
(GF on Request) G, D, MU, SD

Ploughman's Pot

Pork pie, Stilton, Cheddar, pickles, coleslaw, chutney, bread
(GF on Request) G, D, E, CE, MU, S, SE, SD

Crispy Breaded Squid

Pickled fennel lime salad and soy chilli dip
G, D, S, C, E, SD, CE, MO

MAINS

Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, season's best greens, cauliflower cheese, gravy
(GF on Request) G, E, D, SD, MU

Roast Chicken Supreme

Yorkshire pudding, roast potatoes, season's best greens, cauliflower cheese, gravy
(GF on Request) G, E, D, SD, MU

Roast Loin of Free-Range Pork

Yorkshire pudding, roast potatoes, season's best greens, stuffing, apple sauce, cauliflower cheese, gravy
(GF on Request) G, E, D, SD, MU

Slow Braised Shoulder of Lamb

Yorkshire pudding, roast potatoes, season's best greens, mint sauce, cauliflower cheese, gravy
(GF on Request) G, E, D, SD, MU

Poached Smoked Haddock Fillet

Herb fried new potato, asparagus, spinach, dill hollandaise sauce
(GF) D, E, SD, F

Braised Pig Cheek

Bacon cabbage tomatoes stew, mashed potatoes, wilted kale, mustard glazed sauce
(GF) D, MU, SD, CE

Truffle Tagliatelle

Tomato sauce, Parmesan, basil and olives
(V) SD, E, G, D

Bell Inn Ploughman's Plate

Pork pie, Stilton, Cheddar, house chutney, pickled onion, coleslaw, bread
(GF on Request) D, G, S, E, CE, SD, SE

Spinach, Roquette

Feta & parma ham salad, sundried tomato, figs, mixed seeds
(GF) (VE on Request) D, MU, SE, SD

Goats Cheese Couscous Stuffed Pepper

Chargrilled mediterranean vegetables and mashed potatoes
(V) G, D, SD

DESSERTS

Apple & Rhubarb Crumble

Vanilla custard
D, E, G

Elderflower Pannacotta

Gin poached strawberries, granola crunch
(GF) D, SD

Pear, Hazelnut & Chocolate Tart

Praline ice cream
D, E, G, N, S

Orange & Almond Steamed Sponge

Whisky crème anglaise
(GF) E, D, N, SD

Peach Melba Sundae

Raspberry sorbet, honey roasted peaches
(VE)

Stilton Cheese Plate

Crackers, celery chutney, chef's plum bread
D, CE, N, G, E, SD

V: Vegetarian VE: Vegan GF: Gluten-Free.

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