



*The Bell Inn, Purton Stoke ~ 01793 770434*



## *Christmas Menu 2024*

*Served Tuesday 3rd December – Saturday 21st December (Excluding Sundays & Mondays)*

### *To Start With...*

“Famous” Crispy Cheese Dumplings ~ Served with cranberry sauce for dipping.

Truffled Parsnip Soup ~ Served with crusty bread and butter. (V)

Chicken Liver & Orange Pâté ~ Served with crusty bread.

### *The Main Event...*

Roasted Sirloin of Beef ~ Served pink with roasted potatoes, pig in a blanket, Yorkshire pudding and a rich red wine gravy.

Roasted Turkey Crown ~ Turkey Crown with roasted potatoes, pig in a blanket, Yorkshire pudding and a rich red wine gravy.

Mediterranean Vegetable Parcel ~ Roasted vegetables & mozzarella, wrapped in filo pastry, and baked until golden, Served with a sun-dried tomato & Marsala cream sauce. (V)

Salmon & King Prawn Pernod ~ Slices of salmon & shell-off king prawns, with a white wine and spinach cream sauce, finished with a dash of Pernod.

All served with roast potatoes & seasonal vegetables for the table.

### *For the Sweet Tooth...*

Traditional Christmas Pudding ~ Served with homemade brandy custard.

Crunchie Cheesecake ~ On a buttery biscuit base, topped with crumbled crunchie honeycomb pieces.

Cherry & White Chocolate Bruleé ~ With a crunchy sugar top, served with homemade shortbread.

*Followed by Coffee or Tea & Mince Pies*

*Three Courses £45.00*

*All dishes are homemade. Please inform us of any allergies before ordering.*

*Important information: To secure your booking, a £10 per person non-refundable deposit will be required along with all your groups' menu choices. Deposit will be required within 1 week of making the booking or the booking may be cancelled. Menu choices must be received no later than 2 weeks prior to your booking. Please book via telephone, email or in person. Online bookings will be for a la carte dining only.*

10% optional gratuity will be added to your bill ~ this goes directly to the staff, who are most grateful. Thank you



