

Adult £105 Child £55

## STARTERS

Cauliflower & Hazelnut Soup with Crispy Sage (v) Pork, Chicken, Pistachio & Apricot Terrine with Caramelised Onion Jam Whole Warm Camembert with Garlic, Rosemary & Honey (v) Roasted Fig Tartlet with Fig Purée, Port Caramelised Onion, Cream Cheese & Sage (vg) Smoked Salmon Carpaccio with Whipped Goats Cheese, Candy Beetroot, Radish, Clementine Segments & Olive Oil Selection of Fresh & Toasted Breads for the table

## MAINS

Butter Roasted Breast of Turkey & Glazed Ham with Roasted Potatoes, Pigs in Blankets, Cauliflower Cheese, Creamy Mashed Potatoes, Root Vegetables, Greens, Red Cabbage, Sausage Meat Stuffing, Yorkshire Pudding & Gravy

Stuffed Pork Belly with Sausage Meat & Apricot, Truffle Potato Terrine, Buttered Greens & Pork Jus Roasted Cauliflower Steak with Roasted Potatoes, Roasted Root Vegetables, Greens, Red Cabbage & Gravy (vg)

Pan Fried Cod Loin with Potato Fondant, Spinach & a White Wine, Leek & Cream Sauce

## DESSERTS

Homemade Christmas Pudding with Christmas Pudding Purée & Brandy Sauce (v) Orange & Ginger Trifle with Ginger Sponge, Orange Jelly, Vanilla Custard & Orange Chantilly Cream (v Mint Chocolate Delice with Chocolate Crumb, Chocolate Sauce, Raspberries & Mint (vg) Pistochio Tiramisu with Cocoa & Crushed Pistochios (v)

The Bells' Cheeseboard Tarporley Blue, Belton Cheddar, Brie & Pomegranate covered Goats Cheese, Spiced Mulled Wine Chutney & Traditional Accompaniments (v)

## Coffee & Mince Pies to finish

A £10 deposit per person is required upon booking (non refundable) & a pre-order by 11th December. 48 hour cancellation policy to avoid payment in full