



Ring O' Bells
Christleton

Christmas Party MENU

2 courses £29.50 3 courses £34.50

Available from Monday 25th November until Monday 23rd December

STARTERS

Spiced Butternut Squash Soup with Crème Fraîche & Focaccia (v)

Vegan alternative available

Duck Liver Parfait with Cherry Compote, Toasted Almonds & Toasted Sourdough

Cheddar & Pancetta Croquettes with Cranberry Sauce & Crispy Pancetta

Beetroot & Goats Cheese Terrine with Roasted Beetroots, Walnuts, Thyme & Toasted Sourdough (v)

Potted Trout with Clarified Butter, Fennel, Capers, Lemon Zest & Toasted Ciabatta

MAINS

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

Slow Cooked Shin of Beef with Crushed Potatoes, Greens & Red Wine Jus

Roasted Garlic & Herb Half Chicken with Creamy Mash, Roasted Root Vegetables & Chicken Gravy

Mushroom, Chestnut & Butternut Squash Filo Pie with Roasted Potatoes,

Roasted Root Vegetables, Greens, Red Cabbage & Gravy (vg)

Salmon Fillet with Sautéed Garlic New Potatoes, Spinach & Lemon Cream Cheese, Pomegranates, Dried Cranberries & Buttered Greens

DESSERTS

Homemade Christmas Pudding with Christmas Pudding Purée & Brandy Sauce (v)

Red Velvet Brownie with Cream Cheese Frosting & Raspberry Coulis (v)

Chocolate & Cherry Torte with Cherry Purée (vg)

Apple & Blackberry Crumble with Cinnamon Ice Cream (v)

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

*Why not add something a little extra?
Coffee & a Mince Pie for an additional £3 per person*

**A £5 deposit per person is required upon booking (non refundable) & a pre-order in a week before your dining date.
24 hour cancellation policy to avoid payment in full**