

the Bell

Boxing Day Lunch

Roasted red pepper & tomato soup
basil oil, crusty bread

Panko bread crumbed cod goujons
curried mayonnaise

Chicken, goat's cheese & crispy bacon salad
honey & mustard dressing

Gruyère stuffed Portobello mushroom
rocket salad

Roast sirloin of beef
homemade Yorkshire pudding

Slow roasted shoulder of lamb
rosemary & mint gravy

*Roasts are served with duck fat roast potatoes,
new potatoes & rich gravy*

Grilled fillets of plaice
tomato & chorizo ragout, roasted new potatoes

Roast breast of corn fed chicken
fondant potato, wild mushroom sauce, bacon crumb

Mediterranean vegetable risotto
Parmesan crisp, basil oil

Eggnog crème brûlée
mini mince pie

Warm chocolate sponge
chocolate orange sauce

Baked tangy lemon tart
raspberry sorbet, berry compote

Three courses £22.95

Children's menu available

For all parties, a £5 non-refundable deposit is required
to secure your booking.

No advance orders are required.

Booking Form

Booking Date Time

Number in Party

Party Night: Yes

Adults

Children

No

Name: Mr/Mrs/Miss

Business Name (if applicable)

Address/Email

..... Post Code

Contact Tel. No.

Mobile

Delete as appropriate

Initial/Additional Deposit

Full Payment Enclosed £

Special Requirements

The Bell

Church Street, Eckington, Pershore, Worcs WR10 3AN

T: 01385 750033 • W: www.thebelleckington.com

E: info@thebelleckington.com

All prices include VAT

PLEASE NOTE WE ARE UNABLE TO ACCEPT CHEQUES

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ECKINGTON

EAT • DRINK • SLEEP

Christmas 2019



Church Street, Eckington, Pershore, Worcs WR10 3AN

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Proprietors: Steve and Kerry Leighfield

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Festive Lunch Menu

Homemade winter squash & chestnut soup
herb croutons, crusty bread

Smoked salmon & prawn cocktail
spiced mayonnaise, rocket salad

Crispy breaded brie
cranberry & port jelly, dressed leaves

Chicken liver & golden raisin pâté
crisp breads, dressed leaves

Roast breast of turkey
*duck fat roast potatoes, bacon wrapped chipolata,
sage stuffing, red wine gravy*

Slowly braised blade of beef
horseradish mash, port & pancetta gravy

Grilled fillets of sea bass
prawn & mussel sauce, roasted new potatoes

Creamy vegetable & blue cheese pie
buttered new potatoes, thyme gravy

Five bean & mushroom stroganoff
steamed jasmine rice

Supplement dishes - additional £3.50

Slow cooked lamb shank
champ potatoes, minted gravy

Whole baked plaice
capers & lemon butter, samphire, new potatoes

Steamed Christmas pudding
brandy custard

Baked chocolate tart
Chantilly cream, shortbread crumb

Baked vanilla cheesecake
mini gingerbread man & stem ginger ice cream

Brandy snap basket, mince pie ice cream
mulled berry coulis

Coffee & warm mince pies

Two courses £17.95 • Three courses £20.95

For parties of 10 or more, a £5 non-refundable deposit per person is required to secure your booking. We will require your menu choices one week prior to your booking.

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Festive Dinner Menu

Homemade winter squash & chestnut soup
herb croutons, crusty bread

Smoked salmon & prawn cocktail
spiced mayonnaise, rocket salad

Crispy breaded brie
cranberry & port jelly, dressed leaves

Chicken liver & golden raisin pâté
crisp breads, dressed leaves

Roast breast of turkey
*duck fat roast potatoes, bacon wrapped chipolata,
sage stuffing, red wine gravy*

Slowly braised blade of beef
horseradish mash, port & pancetta gravy

Grilled fillets of sea bass
prawn & mussel sauce, roasted new potatoes

Creamy vegetable & blue cheese pie
buttered new potatoes, thyme gravy

Five bean & mushroom stroganoff
steamed jasmine rice

Supplement dishes - additional £3.50

Slow cooked lamb shank
champ potatoes, minted gravy

Whole baked plaice
capers & lemon butter, samphire, new potatoes

Steamed Christmas pudding
brandy custard

Baked chocolate tart
Chantilly cream, shortbread crumb

Baked vanilla cheesecake
mini gingerbread man & stem ginger ice cream

Brandy snap basket, mince pie ice cream
mulled berry coulis

Coffee & warm mince pies

Three courses £25.95

For parties of 10 or more, a £5 non-refundable deposit per person is required to secure your booking. We will require your menu choices one week prior to your booking.

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Party Night Menu

13th, 14th, 20th & 21st December
Enjoy a three course dinner followed by a disco until midnight

Homemade winter squash & chestnut soup
herb croutons, crusty bread

Smoked salmon & prawn cocktail
spiced mayonnaise, rocket salad

Crispy breaded brie
cranberry & port jelly, dressed leaves

Chicken liver & golden raisin pâté
crisp breads, dressed leaves

Roast breast of turkey
*duck fat roast potatoes, bacon wrapped chipolata,
sage stuffing, red wine gravy*

Slowly braised blade of beef
horseradish mash, port & pancetta gravy

Grilled fillets of sea bass
prawn & mussel sauce, roasted new potatoes

Creamy vegetable & blue cheese pie
buttered new potatoes, thyme gravy

Five bean & mushroom stroganoff
steamed jasmine rice

Supplement dishes - additional £3.50

Slow cooked lamb shank
champ potatoes, minted gravy

Whole baked plaice
capers & lemon butter, samphire, new potatoes

Steamed Christmas pudding
brandy custard

Baked chocolate tart
Chantilly cream, shortbread crumb

Baked vanilla cheesecake
mini gingerbread man & stem ginger ice cream

Brandy snap basket, mince pie ice cream
mulled berry coulis

Coffee & warm mince pies

£32.00

For all parties, a £10 non-refundable deposit per person is required to secure your booking. We will require your menu choices and full payment one week prior to your booking.