



the Bell
ECKINGTON

FESTIVE MENU

STARTERS

**Homemade peppery watercress
& leek soup**
herb croutons, crusty bread

Breaded calamari & whitebait
*roasted garlic mayonnaise,
dressed leaves*

Grilled Capricorn goat's cheese
*cranberry & port reduction, toasted walnuts,
dressed leaves*

**Traditional ham hock
& mustard terrine**
winter fruit chutney, crisp breads

MAINS

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

Slowly braised short rib of beef
creamy dauphinoise potatoes, Port & pancetta gravy

Catalonian braised hake
roasted tomato, olive & fennel casserole

Homemade homity pie
sweet potato mash, mushroom gravy

Five bean & mushroom stroganoff
steamed jasmine rice

SUPPLEMENT DISHES – *Additional £4.00*

Duo of duck, roast duck breast, confit leg
*spiced plum & Port sauce, celeriac mash,
wilted greens*

**Trio of seafood, seabass, salmon fillet,
grilled plaice**
prawn, mussel & tarragon sauce, roasted new potatoes

DESSERT

Steamed Christmas pudding
brandy custard

Homemade citrus posset
raspberry coulis, Chantilly cream

Homemade cheesecake of the day

Brandy snap basket, mince pie ice cream
mulled berry coulis

Coffee & warm mince pies

Festive Lunch

Two courses £18.95 | Three courses £21.95

Festive Dinner

Two courses £21.95 | Three courses £26.95

