## The Bell Inn, Rickinghall

Eat. Drink. Sleep

## Christmas Menu

2 Courses £31.95 3 Courses £36.95

Roasted Parsnip & Chestnut Soup with Toasted Sourdough (ve)

Smoked Mackerel Pâté, Clementíne & Butter, Toasted Focaccía

Braised Beef & Stilton Croquettes, Crispy Onions & Cranberry Purée

Díll Smoked Salmon, Herítage Beetroot and Caper Salad & Chestnut Crumb

Wensleydale, Roasted Herítage Squash, Pear & Clementíne, Críspy Sage Salad (v)

Crown of English Turkey, Goose fat Roast Potatoes, Brussels Sprouts, Maple Roasted Parsnips, Pig in Blanket, Cranberry Sauce, Gravy

Dry aged Rump of Beef, Goose fat Roast Potatoes, Brussels sprouts, Maple Roasted Parsníps, Horseradísh Sauce, Gravy

Pan Roasted Seabass, Norfolk new Potatoes, Rainbow Chard, Samphire, Champagne & Caper Butter Sauce

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Maple Roasted Heritage Squash & Roscoff Onion Wellington. Sage Potatoes,
Rainbow Chard & Gravy (Ve)
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Homemade Venison, Turnip & Swede Pie, Crushed Winter Roots, Purple Sprouting Broccoli, Gravy

Christmas Pudding, Brandy Custard(V)

Salted Chocolate, Hazelnut & Glazed Cherry Tart (V)

Blood Orange, Ginger & Pistachio Pannacotta (V)

Apple, Fig & Blackberry Crumble, Creme Anglaise

Suffolk Brie, Quince Jelly, Celery, Seeded Crackers

Please note. All our food is cooked to order and during busy periods may take slightly longer. If you have any allergies, please ensure you make us aware when ordering.