



**The Old Bell
Country Inn Hotel**



Festive Menu

1st December to 23rd December

Cream of Carrot & Parsnip Soup with Garlic Cobbler Bread

Chicken Liver Parfait with Cranberry Jelly and Toasted Ciabatta

Whitney Neill Rhubarb & Ginger Cured Gravadlax(salmon) with Pink Pickled Ginger

Breaded King Prawns with Sweet Chilli Sauce

Roasted Squash with Ricotta & Lemon on Toasted Brioche & Balsamic Reduction



Rolled Turkey Breast with Chestnut & Sage Stuffing, Pigs in Blankets, Roast Potatoes, Brussel Sprouts, Roasted Chestnuts & Jus

Welsh Rack of Lamb with Dauphinoise Potatoes, Garlic Green Beans & Red Currant Jus
(Served M/R £3 Sup)

Roasted Salmon Fillet with Cranberry Crust, Sautéed Saffron New Potatoes, Braised Chicory & Lobster Glaze Infused Hollandaise

Chestnut, Apple & Spinach Wellington with Pomme Puree & Cream of Wild Mushroom Sauce



Traditional Christmas Pudding with Brandy Sauce

Dark Chocolate Orange Mouse with Chantilly Cream

Dorset Blue Vinney Cheese with Sweet Dill Pickled Cucumber, Fig Compote & Biscuits

Flaming Crème Brule With Butter Short Bread

2 Course £24.95 3 Courses £26.95

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