

The Old Bell Country Inn Hotel



Festive Menu

1st December to 24th December

White Onion & Roasted Garlic Soup with Rosemary Croutons

Old Bell Scotch Egg with a Spicy Tomato Relish

Classic Prawn Cocktail with Wholemeal Bread

Spinach & Feta Cheese Parcels Wrapped in Filo Pastry with Tomato Salsa

Turkey Breast Crown with Chestnut & Sage Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Parsnips, Brussel Sprouts, Roasted Chestnuts Topped with Homemade Gravy

Individual Fillet Steak Beef Wellington, New potatoes, Garlic Green Beans & Red Wine Jus
(Served M/R £5 Sup)

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

Pan Fried Barbary Duck Breast with Sautéed Potatoes, Green Beans & a Red Wine Jus

Vegetarian Wellington

(stuffed with roasted red peppers, cooked beetroot, kale, vegan stuffing and marmite glaze).

Served with New Potatoes & Garlic Green Beans

Traditional Christmas Pudding with Brandy Sauce

Lemon Meringue Roulade with Cream

Cheese Selection with Sweet Dill Pickled Cucumber, Fig Compote & Biscuits (sup £2)

Tiramisu Chocolate Brownie with Honeycomb Ice-Cream & Toffee Sauce

2 Course £24.95 3 Courses £27.95

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Book early to avoid disappointment