



# CHRISTMAS DAY AT THE SIX BELLS

**89.95 PER PERSON - PRE-BOOKING & PREORDER ESSENTIAL**

**We look forward to welcoming you Christmas!**

## TO START

Mulled wine or Prosecco upon arrival

## STARTERS

### **SWEET POTATO, CHILLI & COCONUT SOUP**

Naan bread (VGA / GFA)

### **SEARED SCALLOPS**

Pumpkin puree, parma ham & pickled radish (GF)

### **SMOKED DUCK BREAST**

Orange & cranberry salad (GF)

### **BEETROOT & THYME TERRINE (VG / GFA)**

Toasted almonds & crusty bread

## PALATE CLEANSER

### **APPLE SORBET**

## MAINS:

### **ROAST TURKEY & GLAZED HAM**

Garlic & rosemary roasted potatoes, roasted carrots, parsnips, braised red cabbage, Brussel sprouts with bacon lardons & wholegrain mustard, pigs in blankets, sage & onion stuffing, Yorkshire pudding & Chef's gravy (GFA)

### **LAMB SHANK**

Parmesan mashed potato, tender stem, green beans, roasted carrots & rosemary & red wine jus (GF)

### **PAN FRIED SEA BREAM**

Crushed new potatoes with sun-dried and vine tomatoes, tender stem broccoli, dill & white wine sauce, caper & fennel salad.

### **VEGETABLE WELLINGTON**

Garlic & rosemary roasted potatoes, seasonal vegetables, sage & onion stuffing, & Chef's gravy (GFA / VG)

## DESSERTS:

### **CHRISTMAS PUDDING**

Brandy sauce

### **IRISH CREAM PROFITEROLES**

### **LEMON & GINGER POSSET**

Raspberry & homemade shortbread

### **MILLIONAIRES TART**

Chantilly cream

## TO FINISH

Tea or coffee, mini mince pies & liqueur of your choice - Limoncello, Baileys or Disaronno

Please discuss any allergies with a member of the team

V - vegetarian | VE - vegan | GF - gluten free | VA - vegetarian available | VEA - vegan available | GFA - gluten free available