

THE SIX BELLS

Christmas M E N U

2 COURSES – £27

3 COURSE – £33

Booking essential

MENU AVAILABLE FROM
26TH NOVEMBER –
23RD DECEMBER

STARTERS

SCALLOP & PRAWN BISQUE

Toasted focaccia bread

BRANDY & PORT CHICKEN LIVER PÂTÉ

Garlic butter & golden crostini

HERITAGE BEETROOT CARPACCIO

Butternut squash salad & cranberry molasses (GF)

WINTER VEGETABLE SOUP

Crusty bread & salted butter (GFA / VEA)

MAINS

ROAST TURKEY & GLAZED GAMMON

All the Christmas trimmings – garlic & rosemary roasted potatoes, honey roasted carrots & parsnips, braised red cabbage, Brussels sprouts with bacon lardons & wholegrain mustard, pigs in blankets, sage & onion stuffing, Chef's gravy (GFA)

WILD MUSHROOM & CHESTNUT WELLINGTON

All the Christmas trimmings – garlic & rosemary roasted potatoes, roasted carrots & parsnips, braised red cabbage, Brussels sprouts with wholegrain mustard, sage & onion stuffing & Chef's gravy (VE / GFA)

PORK BELLY ROULADE

Sausage & sage stuffing, apple & parsnip purée, seasonal vegetables & vegetable crisps

PAN-ROASTED SEA BASS

Prosecco & leek velouté, crushed chive potatoes, buttery kale & crispy leeks (GF)

DESSERTS

STICKY GINGER PUDDING

Marinated pineapple & mango cream

MILLIONAIRE'S TART

Orange syrup & candied oranges (VE / GF)

WINTER BERRY MERINGUE MESS

Cranberries, raspberries & blueberries with thick vanilla sponge, winter berries, whipped cream & crisp meringue

TRADITIONAL CHRISTMAS PUDDING

Brandy cream (GF)

CHRISTMAS CHEESE BOARD (+£4 SUPPLEMENT)

Selection of festive cheeses, crackers & chutney

TO FINISH

Tea, coffee & mince pies

Please advise the team of any dietary requirements upon booking
A 10% discretionary service charge will be added to your bill