



# *The Bells Christmas Fayre Menu*

Served from 26<sup>th</sup> November to Monday 24<sup>th</sup> December

24hr Booking Notice and Pre Order Required

**2 courses 19.95 ∞ 3 courses 24.95**

**Spiced Pureed Parsnip Soup (Vegan)**

*The Bells bread and butter*

**Smooth Chicken Liver, Orange and Cranberry Pate**

*Served with bruschetta*

**Pumpkin and Sage Tortellini (Vegan)**

*Served with sage and onion butter sauce (olive oil sauce for vegan)*

**Smoked Salmon, Prawn and Cream Cheese Roulade**

*Served with bloody Mary sauce and bruschetta*

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**Roast Breast of North Yorkshire Turkey**

*Stuffing, chipolatas, bacon roll and cranberry sauce*

**Slow Roast Lamb Shank**

*In a redcurrant and rosemary sauce with creamy mash*

**Pan Fried Fillet of Sea Bream**

*Served with crushed new potatoes and leeks, with creamy leek and crayfish sauce*

**Roast Root Vegetable Tagine (Vegan)**

*With aromatic spices and apricot rice*

**Fillet Steak Rossini**

*Served with wild mushrooms (6.00 surcharge)*

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**Christmas Pudding**

*Served with rum sauce (Vegan Christmas pudding available with soya rum sauce)*

**Raspberry and Ginger Crème Brulee**

*Served with brandy snap and fresh fruits*

**Chocolate Orange Torte**

*Served with orange zest crème fraiche*

**Fresh Fruit Salad**

*Served with vanilla ice cream (coconut and banana cream for vegans)*