



THE BELL INN
NEW FOREST

MON-THURS £35PP
FRI-SUN £45PP

CHRISTMAS PARTY MENU

Roast Maple & Thyme Parsnip Veloute,

homemade beer soda bread (GFA, V, VG)

Manchego & Chorizo Croquettes,

roasted red pepper & almond puree

Smoked Trout Pate,

smoked test valley trout, crème fraiche, treacle & oat croute (GFA)

Twice Baked Broccoli & Stilton Souffle,

frisee salad, walnuts, treacle & oat bread (GFA)

Wild Boar & Prune Terrine,

burnt apple puree, dressed leaves, pickled shallots (GFA)

Butter Roasted Turkey Breast,

wrapped in streaky bacon, chipolata, chestnut & cranberry stuffing,
goose fat & rosemary roast potatoes

Roasted Garlic & Lemon Belly of Pork,

on a bed of smoked pancetta & butterbean cassoulet (GF)

Supreme of Sea Trout,

sea vegetables, seafood bisque, saffron fondant potato (GF)

Roasted Squash Gnocchi,

butternut squash puree, sage & chestnut butter sauce (GF, V, VG)

Christmas Pudding,

orange & cinnamon brandy sauce (GFA, V, VG)

Chocolate & Hazelnut Praline Tart

malted milk gelato, cocoa coral

Selection of 3 English & Continental Cheeses

Fudges biscuits, quince jelly, celery

Spiced Poached Pear & Frangipane Tart,

vanilla gelato, fruit coulis, candied orange (GF, V)

Food and beverage intolerances: Before you order your food and drinks please speak to a member of staff if you would like to know our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.

V = Vegetarian, VG = Vegan, GF = Gluten-free, GFA = Gluten-free Available, DF = Dairy-free, DFA = Dairy-free available