



## CHRISTMAS DAY LUNCH MENU

Indulge in a carefully curated 5 course menu celebrating festive flavours  
in the heart of the New Forest

£130 PER PERSON / £65 FOR CHILDREN

### A FESTIVE WELCOME

A selection of festive canapés (GF)

### TO START

#### CELERIAC, HAZELNUT & TRUFFLE SOUP

A velvety winter soup served with crostini (GFA, VG)

#### BLUE VINNY, PEAR & WALNUT TARTINES

Crisp tartines topped with Blue Vinny, ripe pear and toasted walnuts, served  
with a prosecco-dressed endive salad (GFA)

#### CHAMPAGNE & LEMON KING PRAWN VOL-AU-VENT

Succulent king prawns marinated in dill and lemon beurre blanc sauce, nestled  
in delicate puff pastry (GFA)

#### DUCK & BLOOD ORANGE TERRINE

Rich duck terrine complemented by blood orange, caramelised pistachio cream  
and toasted brioche (GFA)

### FOR MAIN

#### ROASTED HAMPSHIRE TURKEY CROWN

Stuffed and roasted to perfection, served with chestnut stuffing, duck fat  
roast potatoes, honey-glazed vegetables, pigs in blankets and rosemary gravy

#### FILLET OF VENISON WELLINGTON (GFA)

Tender venison wrapped in golden pastry, served with parmesan hasselback  
potatoes, glazed root vegetables and redcurrant jus (GFA)

#### BEETROOT, SPINACH & GOATS' CHEESE ROULADE

A vibrant roulade of beetroot and spinach layered with goats' cheese, served  
with roasted root vegetable, artichoke caviar and sage gravy (GFA, V)

#### SALT-BAKED STONE BASS SUPREME

Delicately cooked stone bass served with creamy leeks, buttery kale and  
prawn-roasted potatoes finished with champagne sauce (GF)

### SWEET TREAT

#### TRADITIONAL CHRISTMAS TRIFLE

Layers of sponge, custard, fruit and softly whipped cream, finished with winter  
berries

#### CHESTNUT TOFFEE MOUSSE

Light chestnut mousse with a rich toffee note, served with white chocolate sable  
crumble (GFA)

#### BELL'S CHRISTMAS PUDDING

Homemade Christmas pudding served warm with brandy sauce (GF)

#### AFTER EIGHT CHOCOLATE TORTE

Decadent chocolate torte served with orange caramel pearls and Irish cream  
foam

### A FESTIVE FAREWELL

Petit fours & coffee