



The Bell Motel - Christmas Fayre Menu

Festive Season Carvery available for Parties of 20 or Over



STARTERS

Roasted Root Vegetable Soup
served with parmesan and parsley croutons

Tempura King Prawns
served on a bed of leaves with a Thai sweet chilli dip

Golden Coated Camembert
served with a cranberry and cinnamon compote

Ardennes Coarse Pate
served with apple and raisin chutney, seeded granary and country butter

Honeydew Melon and Parma Ham
dressed with port and winter berries

MAINS

Butter Roasted Norfolk Turkey

Australian Slow Roasted Beef Topside
finished with a balsamic black pepper crust

Slow Roasted New Zealand Lamb
topped with rosemary and garlic

Orange and Cranberry Scottish Salmon Fillet

Vegetarian Nut Roast

All of the above are served with a vegetable selection, Yorkshire pudding, roasted parsnips, roast potatoes, baby potatoes, sage and onion stuffing and traditional pigs in blankets

DESSERTS

Classic Christmas Pudding
served with brandy clotted cream

Bramley Apple and Rhubarb Crumble
served with custard

Warm Chocolate Fudge Cake
served with Baileys clotted cream

Sorbet Drizzled with Pink Prosecco
topped with fresh strawberries

Classic Trifle

Followed by freshly brewed coffee or tea, After Eights and Mince Pies

£19.95 per head / Children (under 12) £11.95 per head

