***The Bell Inn, Purton Stoke ~ 01793 770434***

***Christmas Menu 2021***

***Served Wednesday 1st December – Thursday 23rd December (Excluding Sundays & Mondays)***

***To Start With…***

**Broccoli & Stilton Soup ~** Finished with a drizzle of cream, served with warm crusty bread. (**V**)(GFO)

**Chicken Liver Pate ~** Served with red onion chutney, toasted bread & mixed leaves. (GFO)

**King Prawns ~** Wrapped in bacon, with a honey & garlic sauce, served with mixed leaves.

***The Main Event…***

**Traditional Crown of Roast Turkey ~** Served with a pig in blanket, a Yorkshire pudding, roast potatoes & a rich red wine gravy. (GFO)

**Roast Sirloin of Beef ~** Served pink, with a pig in blanket, a Yorkshire pudding, roast potatoes & a rich red wine gravy. (GFO)

**Salmon Wellington ~** Stuffed with a mushroom duxelle, wrapped in puff pastry & served with white wine sauce & traditional roast potatoes.

**Thai Style Vegetable Basket ~** A selection of mixed vegetables, in a sweet chilli & coconut sauce, served in a filo basket on a bed of rice.(**V**)(GFO)

**All served with seasonal vegetables for the table.**

**For the Sweet Tooth…**

**Traditional Christmas Pudding ~** Served warm, with brandy custard.

**White Chocolate & Raspberry Brulee ~** Served with a homemade biscuit. (GFO)

**Black Forest Mess ~** Homemade pavlova, with a black cherry compote, Chantilly cream & drizzled with chocolate sauce. (GFO)

GFO ~ Gluten Free Option Available.~ Please ask.

**Followed by Coffee & Mince Pies**

**Three Courses £35.00**

**To secure your booking, a £10 per person non-refundable deposit will be required along with all your groups’ menu choices. Deposit will be required within 1 week of making the booking. Menu choices must be received 2 weeks prior to your booking.**

10% optional gratuity will be added to your bill ~ this goes directly to the staff, who are most grateful. Thank you.