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

***Christmas Menu 2020***

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

***To Start With…***

**Aloo Gobi Soup ~** Spiced cauliflower & potato soup, finished with coriander oil, served with warm crusty bread.

**Duck Liver & Brandy Pate ~** Served with a homemade Cumberland sauce, melba toast & mixed leaves.

**Smoked Salmon & Crayfish Horne ~** Juicy crayfish tails in a Marie rose sauce, served in a smoked salmon horne.

***The Main Event…***

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

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

**Tuna ‘en Croute’ ~** Stuffed with a lime & coriander cream cheese, served with a sweet chilli beurre blanc & traditional roast potatoes.

**Wild Mushroom & Truffle Risotto ~** Finished with rocket leaves & a parmesan crisp. **(V)**

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

**For the Sweet Tooth…**

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

**Chocolate & Orange Bread & Butter Pudding ~** Served with clotted cream ice-cream.

**Lemon Posset ~** Served with a homemade shortbread biscuit.

**Followed by Coffee & Mince Pies**

**Three Courses £32.95**

**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.**

No gratuities have been added to your bill. Anything left is given directly to our staff & very much appreciated. Thank you.