

The Bell Inn Purton Stoke  
Party menu 20 - 50 people

**(PRE ORDER REQUIRED 3 DAYS BEFORE)**

*Starters*

- Homemade soup with rustic twist ciabatta bread (v)
- Devilled whitebait – lightly breaded finished with a hint of Tabasco and tartar
- Homemade Thai fishcake with a sesame and creamy sweet chilli sauce
  - Panko Squid rings with lemon mayo
- Grilled goats cheese salad with balsamic glaze (v)
- Smooth duck and orange pate with melba toast and chutney
  - Duck spring rolls with plum sauce

*Mains*

- Homemade steak ale and mushroom pie with chips
- Homemade steak mushroom and stilton pie with chips
- → Homemade chicken ham and mushroom pie with chips
- Slow cooked pork belly finished in our homemade cider and apple gravy and crunchy crackling served on rosti
- Cajun chicken and bacon salad with Caesar dressing and new potatoes
- Free range chicken breast wrapped in streaky bacon and topped with cheese and finished in a white wine sauce and new potatoes
- Slow cooked lamb shank with a mint and thyme gravy on a bed of mash
- Fresh seabass fillets topped with crayfish tails, white wine sauce with a hint of lime and new potatoes
  - Fresh salmon fillet with lemon herb crust served with new potatoes
- Mediterranean vegetable risotto with vine tomatoes and fresh basil (v)
- Mushroom stroganoff with brandy and vine tomatoes served with turmeric rice (v)

(All served with fresh vegetables )

*Desserts (Desserts can also be ordered on the day if your not sure!)*

- Homemade chocolate and almond torte with coffee cream → Homemade sticky toffee pudding with custard
- Homemade malteser cheesecake with vanilla ice cream and cream → Homemade lemon posset with homemade shortbread → Homemade crumble with custard
  - Baileys crème brulee
- Cheese and biscuits with sticky fig relish

£21.95 - 2 course

£27.95 - 3 course

Dietary requirements catered for – The menu can be done/adapted to gluten free except pies, whitebait and sticky toffee pudding.