

A DECADENT CHRISTMAS

Butternut Squash & Pumpkin Soup | Toasted Pumpkin Seeds
Gravlax of Salmon | Smoked Table Side, Grilled Sourdough
Wild Boar & Cognac Terrine | Red Onion Marmalade, Grilled Sourdough
Whipped Feta Mille-Feuille | Roast Fig, Hot Spiced Honey

For The Table | Roast Potatoes, Honey Roast Carrots & Parsnips,
Brussel Spouts with Chestnuts, Poultry Gravy

Roast Bronze Turkey | Pig in Blanket, Force meat, Sage & Cranberry Stuffing
Roast Goose Breast | Goose Leg Sausage Roll, Cranberry Relish
Braised Beef Cheek | Creamed Horseradish & Celeriac Purée

Mushroom & Cashew Wellington ^(VE) | Thyme Jus
Monk Fish | Sage, Cranberry & Pinenut Stuffing, Pancetta, Blood Orange & Thyme Dressing

Cherry Brandy Christmas Pudding | Brandy Sauce
Pâte Sablée | Silk Chocolate Ganash, Vanilla Chantilly Cream
Tarte Tatin | Mulled Pear, Chantilly Cream
Blood Orange & Ginger Panna Cotta | Mulled Berries

Roast Fig & Kentish Cheese (additional £5 per person as a forth course)

Classic | 3 Courses | £38.95

Indulgent | 3 Courses, Prosecco on arrival, Mince Pies & Coffee to finish | £45.95

Extravagant | 3 Courses, English Sparkling Wine on Arrival, Christmas Cocktail,
Mince Pies & Coffee to finish | £57.95

Festive Set Lunch (12:00-15:00 Wed-Fri) | 2 Courses | £22.95



THE BELL INN

SMARDEN | COUNTRY PUB | DINING