



Christmas at The Bluebell

2 courses £33.95

3 courses £37.95

Starters

Spiced Parsnip & Apple Soup (Ve*) (V) (GF*)

chestnut crumble, crusty bread

Breaded Camembert (V)

cranberry, salad

Scallops (GF)

with prawn & chorizo on skewers, parsley butter

Prawn Cocktail (GF)

Marie-rose, lettuce, tomato, cucumber

Ham Hock & Cheese Bon Bon

ham hock, smoked applewood, spicy tomato chutney

Mains

Roast Turkey OR Glazed, Slow Roasted Lamb Shoulder with 'All The Trimmings' (GF*)

roast potatoes, roasted carrots & parsnips, braised red cabbage, creamed brussel sprouts with bacon, pigs in blankets, sage & onion stuffing, Yorkshire pudding, gravy

Chickpea & Bean Loaf with 'All The Trimmings' (V)(Ve*)

roast potatoes, roast carrots & parsnips, braised red cabbage, brussel sprouts, sage & onion stuffing, Yorkshire pudding, vegetarian gravy

Venison Haunch (GF)

dauphinoise potatoes, squash purée, braised red cabbage, tenderstem broccoli, red wine & cherry jus

Butternut Stuffed with Mediterranean Vegetables (V) (Ve*)

couscous, mash, tenderstem, mushroom & cider sauce

River Test Trout (GF)

lobster & saffron bisque, mussels, crushed baby potatoes, samphire

Desserts

Christmas Pudding (V)

brandy butter gelato

Warm Chocolate Mousse (V)

vanilla ice cream, honeycomb

Lemon Posset (V) (GF*)

lemon curd, shortbread

Apple & Plum Tarte Tatin (V)

butterscotch sauce, honey & lavender gelato

Cheese Board (£3 supplement) (V) (GF*)

Please let us know if you have any allergies - although every care is taken, we cannot fully guarantee allergy free food
(V) - Vegetarian (Ve) - Vegan (Ve*) - Vegan on request (GF) - Gluten Free (GF*) - Gluten Free on request

Available between 3rd December - 18th December
Menu requires a preorder, please contact us.



