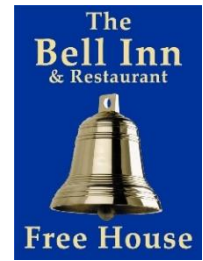


Christmas menu 2024

2 course - £30

3 course - £36



Starters

Ham hock terrine with carrot and ginger relish (GF)

Parsnip and sweet potato soup served with bread (GF)(V)

Serrano ham and mozzarella arancini with tomato and mint salsa

King prawns with a panko crumb with plum dipping sauce

Curried leek and potato samosas with mango chutney (VE)

Mains

Roast turkey with pigs in blankets, stuffing, roast potatoes & gravy. (GF)

Beef, ale and root vegetable casserole

3 Bird roast - Turkey, duck and chicken wrapped in bacon with a port sauce (GF)

Sticky maple syrup glazed salmon fillet (GF)

Mushroom and chestnut wellington (VE)

Main meals are accompanied by fresh vegetables, dauphinoise and new potatoes.

Puddings

Traditional Christmas pudding with brandy cream

Homemade Biscoff and white chocolate cheesecake with whipped cream (V)

Raspberry and limoncello trifle - Layers of limoncello soaked sponge, raspberries, custard and whipped cream (V)

Chocolate sorbet, mandarin sorbet, mandarins and a splash of Cointreau (GF)(VE)

**Cheese board – Stilton, Brie and Cheddar with crackers and red onion chutney.
(GF)(V)**

(GF) – Gluten free available on request (V) – Vegetarian

(VE) - Vegan available on request

Please ask about any dietary requirements, we are always happy to help



Christmas 2024 order form

Thank you for booking a table with us this festive season. Please could you fill out the form below and return to us, 2 weeks before your booking, to The Bell, Bowden Hill, Lacock, SN15 2PJ, or email to contact@thebellatlacock.co.uk

Phone orders can also be taken on 01249 730308. We please ask for a deposit of £5 per person with groups of 10 or more.

Name: Date and time

Contact no.

Deposit enclosed.....

Please state any dietary requirements

Starters	Required
Terrine	
Soup	
Arancini	
Prawns	
Samosas	
Mains	
Turkey	
Casserole	
3 Bird Roast	
Salmon	
Wellington	
Puddings	
Christmas pudding	
Cheesecake	
Trifle	
Sorbet	
Cheeseboard	

Number of: 2 Courses 3 Courses