

A decorative border of gold-colored floral and berry motifs frames the top and bottom of the page. The motifs include clusters of small round berries, larger pointed berries, and stylized leaves.

CHRISTMAS
AND
NEW YEAR



THE BELLHOUSE

CHRISTMAS DAY

THREE COURSES 79.95
Available 25 December 2018 Only

TO START

ROASTED PARSNIP & CHESTNUT SOUP ^{(OV)(OG)}
topped with parsnip crisps & served with warm bread & salted butter

POTTED MACKEREL PÂTÉ ^(OG)
topped with brown shrimp butter, served with melba toast & watercress

FESTIVE BOXED BAKED CAMEMBERT ^{(V)(OG)}
with cranberry chutney & artisan breads

PRESSED GAME TERRINE ^(OG)
wrapped in pancetta with celeriac remoulade, dressed leaves, balsamic & shallot dressing

MULLED WINE POACHED WILLIAM PEAR & PEACHES ^{(V)(GF)}
with ribbons of vegetables

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)
with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

30 DAY DRIED AGED ENGLISH SIRLOIN OF BEEF ^(OG)
with carrot & swede purée, roast potatoes, seasonal vegetables, yorkshire pudding & red wine jus

ROAST LEG OF SALT MARSH LAMB ^(OG)
with ratatouille, roast potatoes, seasonal vegetables, yorkshire pudding & rosemary gravy

PAN FRIED FILLET OF BLACK COD ^(GF)
with new england clam chowder & pancetta crisp

WILD MUSHROOM RISOTTO ^{(V)(G)}
with pine nuts, italian hard cheese, watercress & truffle oil

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}
with brandy cream & winter berry compote

SEVILLE ORANGE & DARK CHOCOLATE TORTE ^{(OV)(GF)}
with vanilla ice cream

BRIOCHE & BUTTER PUDDING ^(V)
with calvados soaked apricots & sultanas with crème anglaise

FESTIVE MINCE FILO PARCELS
with vanilla ice cream

BRITISH CHEESE SELECTION ^{(V)(OG)}
with crackers, celery, grapes & house chutney

^(V)Vegetarian ^(VG)Vegan ^(OVG)Optional Vegan ^(GF)Gluten Free ^(OG)Optional Gluten Free. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify us via your pre-order form. Full allergen information available upon request.

For booked and pre-ordered tables only. A non-refundable £15 deposit per person to be paid at time of booking
Full Payment Required By 22 November, Pre-Order Required By 6 December Or Upon Booking If After This Date
A 10% service charge will be added to all bookings

All customers under the age of 25 will require ID to purchase alcoholic beverages. Please be advised that sittings are for a maximum of two hours
Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

CHILDRENS CHRISTMAS DAY

THREE COURSES 39.95
Available 25 December 2018 Only | For Children Up To Twelve Years Old Only

TO START

CLASSIC PRAWN COCKTAIL ^(OG)
on a bed of crisp iceberg dressed with marie rose sauce

HEINZ® TOMATO SOUP ^{(V)(OG)}
with bread & butter

FANNED MELON & PARMA HAM ^{(OV)(GF)}
with raspberry coulis

CHICKEN LIVER PÂTÉ
with melba toast

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)
with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

CRANBERRY NUT ROAST ^{(OV)(GF)}
with roast potatoes, cauliflower cheese, seasonal vegetables & vegetarian gravy

MINI FISH & CHIPS
with buttered garden peas, house tartare & lemon wedge

CHEESEBURGER SLIDER ^(OG)
with burger garnish & chips

MAC 'N' CHEESE ^(V)
with garlic bread

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}
with english custard & winter berry compote

FRUIT SKEWERS ^{(OV)(GF)}
strawberries, watermelon, pineapple & kiwi fruit skewers
with berry compote or chocolate dipping sauce

CHOCOLATE BROWNIE SUNDAE ^{(V)(GF)}
warm chocolate brownie chunks layered with vanilla ice cream & chocolate fudge sauce

NEOPOLITAN ICE CREAM ^{(V)(OG)}
with a wafer curl

^(V)Vegetarian ^(VG)Vegan ^(OVG)Optional Vegan ^(GF)Gluten Free ^(OG)Optional Gluten Free. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify your waiter prior to ordering. Full allergen information available upon request. Game dishes may contain shot. Fish & chicken dishes may contain bones. Some of our dishes contain alcohol, please ask a member of staff for more information

Please see Christmas Day for full booking details



THE BELLHOUSE

321 RAYLEIGH ROAD, EASTWOOD, ESSEX, SS9 5PX
(01702) 524271 thebellhouse@eastangliapubs.com

WWW.EASTANGLIAPUBS.COM