



THE BELL INN NEW FOREST

CHRISTMAS PARTY

STARTERS

Roasted Jerusalem artichoke velouté, *Hazelnut oil, sourdough bread* **V**

Chalk Stream smoked trout rilletes, *Horseradish crème fraiche, air dried bread, beetroot textures*

Creedy Carver duck liver and Madeira parfait, *plum chutney, brioche toast* **GF**

Blackwater Farm ham hock croquettes, *poached Fluffet's Farm duck egg, aged Balsamic* **GF**

Truffled wild mushroom fricassée, *sourdough toast, crispy shallots, pea shoots*

MAINS

Roast Noah's Ark Farm free range turkey breast, Swallowfield sausage stuffed leg, *all the trimmings*

Maple glazed Swallowfield Farm pork belly, *pulled pork hash, burnt pear purée, crackling*

Pan roasted loin of cod, *Chorizo cassoulet, parmentier potatoes* **GF**

Roasted breast of Creedy Carver duck (£8 supplement), *Pomme Anna, Port jus, caramelised pear* **GF**

Butternut squash tart tatin, *crispy leeks, Blue Vinney velouté* **V**

Roast fillet of Hampshire beef (£10 supplement), *celeriac and potato rosti, Portobello mushroom, Hampshire watercress, peppercorn and brandy sauce*

PUDS

Dark chocolate torte, *hazelnut and pear textures* **V GF**

Sticky Toffee Christmas pudding, *toffee sauce, Christmas pudding ice cream* **V**

Passion fruit panna cotta, *passion fruit textures, Viennese biscuits, candied orange*

Hampshire and Isle of Wight cheese plate (£2.50 supplement), *fudge biscuits, grapes, spiced chutney*

£27.95



V VEGETARIAN **GF** GLUTEN FREE (BY REQUEST)

FOOD ALLERGIES: Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of our team who will be able to help you make an alternative choice.