



THE BELL INN

NEW FOREST

NEW YEAR'S EVE

ON TABLE

Rustic bread, cheese straws

COMMENCEMENT

Wild mushroom and truffle velouté, rosemary allumette **AGF**

STARTER

Pressing of Estate partridge and Creedy Carver duck, burnt pear purée, air dried bread, winter pickles **AGF**

FISH COURSE

Seared scallop, shallot bhaji, curried cauliflower purée, micro coriander **GF**

MAIN

Roasted fillet of Swallowfield farm beef, pomme anna, heritage kale and parsnip textures, Bordelaise jus **GF**

DESSERT

A trio of Ellie's favourite desserts **GF**
Chocolate and Hazelnut delice, spiced clementine semi freddo, Sicilian lemon, thyme and almond cake

CHEESE BOARD

Self service from our selection of whole cheeses, walnut bread, crackers and Bell Inn chutneys **AGF**

AFTERS

Coffee and New Forest chocolates **GF**



V VEGETARIAN **GF** GLUTEN FREE **AGF** AVAILABLE GLUTEN FREE

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.