



THE BELL
INN
NEW FOREST

CHRISTMAS PARTY

STARTERS

Roasted celeriac soup *Dukkah spiced almond crumb, warm bread* **V AGF**

Potted prawns *winter leaves, toast* **AGF**

Duck liver and Madeira parfait *Orange butter, spiced plum chutney, brioche toast* **AGF**

Chicken and Parma ham croquettes *Smokey tomato ragu*

Truffled Forest mushroom fricassee *brioche toast* **V AGF**

MAINS

Roast Noah's Ark Farm free range turkey breast, Swallowfield sausage stuffed leg
Pig in blanket, duck fat roasties, cranberry sauce

Sticky glazed Swallowfield farm pork belly *black pudding hash, burnt apple puree, crackling* **AGF**

Pan roasted Cornish Hake *Jerusalem artichoke and winter vegetable nage, crispy leeks, straw potatoes* **GF**

Beetroot risotto *Goats cheese bon bons, hazelnut oil* **V AGF**

Seasonal vegetables for the whole table

DESSERTS

Dark Chocolate Cremeux, *Crispy caramel, orange sorbet, brandy snap* **V**

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

Vanilla poached pear *Granola crumble, honeycomb ice cream* **V GF**

3 Hampshire and IOW cheese Plate *Biscuits, grapes, quince* **V**

LUNCH
Monday-Thursday
£26.50

Saturday-Sunday
£28.50

DINNER
Monday-Thursday
£28.50

Saturday-Sunday
£32.50



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.