

# Festive Menu

## Eight Bells, Chipping Campden

### Starters

- Cream of Jerusalem artichoke, truffle oil, bread & butter £7.5
- Pear, roquefort, chicory & candied walnut salad, roquefort dressing £9
- Gin-cured salmon gravadlax, beetroot, cress, caviar £9.5
- Chicken liver parfait, figs, balsamic & honey reduction, homemade brioche,  
crispy chicken skin butter £9.5
- Potato gnocchi, wild mushrooms, Madeira cream sauce, parsley, parmesan £9  
... add pancetta @ £2

### Mains

- Roast turkey breast, stuffed turkey leg, roast & mashed potatoes, carrot, parsnip,  
braised red cabbage, Brussels sprouts, pig-in-blanket, gravy £19.5
- Homemade nut roast, roasted & mashed potatoes, carrot, parsnip,  
braised red cabbage, gravy £18
- An individual game pie (*pheasant & partridge*), creamy mashed potato,  
carrot, parsnip, braised red cabbage, gravy £20
- Slow-cooked blade of beef, horseradish mash, roasted carrot, baby onions,  
tender-stem broccoli, red wine jus £26
- Pan-fried fillet of red snapper, crayfish & crab arancini, lobster sauce, courgette £28
- Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare, garden peas £18.5
- Potato gnocchi, wild mushrooms, Madeira cream sauce, parsley, parmesan £17.5  
... add pancetta @ £4
- Pear, roquefort, chicory & candied walnut salad, roquefort dressing £17
- Moroccan-spiced tomato casserole, fragrant cous cous, chickpeas, feta cheese :  
- with crispy calamari £20   - with chicken £19   - with mixed vegetables £18

### Sides

- |                                   |  |
|-----------------------------------|--|
| Hand - cut chips £5               | Hand-cut chips, truffle, parmesan £6.5 |
| French fries £4.5                 | House salad £5                         |
| Caesar salad side £5              | Seasonal vegetables £4.5               |
| Bread, butter, balsamic, oil £4.5 |  |

# Lunchtime Sourdough Ciabattas

**served with mixed leaves and coleslaw:**

Warm turkey breast, brie, cranberry £9.5

Smoked salmon, cream cheese, cucumber £9.5

Cheddar cheese, Eight Bells chutney £9

Roasted vegetable caponata, mozzarella, watercress £9

**... add French fries £3.5**

## Desserts & Cheese

Christmas pudding, brandy sauce, candied peel, redcurrants £8.5

Sticky toffee pudding, ginger & lime toffee sauce, vanilla ice cream, pecan nuts £9

Warm apple frangipane tartlet, cinnamon mascarpone £9.5

Espresso crème brulee, pistachio & orange biscotti £9

A trio of ice creams, homemade shortbread – vanilla /strawberry /chocolate £7.5

Cheeses with celery, grapes, chutney, cheese biscuits £12

*Cornish Yarg Cheddar, Kidderton Ash Goat's Cheese, Black Sticks Blue Cheese*

**Gluten-free and dairy-free shortbread and crackers are available – please ask**

## MENU FOR UNDER 10'S AVAILABLE

100% of gratuities go to our staff and are totally at your discretion.

Table reservations are highly recommended – book on-line via our website.

For table bookings of 7+ please drop us an email via the website.

Well-behaved dogs are allowed in the bar area - on a lead and at your table though please.

Eight Bells gift vouchers available at the bar or email us for information and payment.

Follow us on social media

 @eightbellsinn

 eightbellsinn

[info@eightbellsinn.co.uk](mailto:info@eightbellsinn.co.uk)