



Christmas at the Eight Bells



To Start

Apple & celeriac soup, apple vinegar reduction, warm bread & butter

Puff pastry, brie & cranberry jam tart, balsamic glaze, toasted nuts, cress

Butternut squash orzo pasta, chestnut cream sauce, paprika-roasted pumpkin seeds, chestnuts
- add pancetta @ £2.5

Salmon gravadlax; maple & bourbon-cured salmon, labneh, roe, lemon & herb croutons, pickled shallot

Potted pork liver, duck & orange pate, autumn fruit chutney, clarified butter, sourdough ciabatta

Mains

Traditional roast turkey breast, stuffed turkey leg, roasted & mashed potatoes, carrot, parsnip, braised red cabbage, Brussels sprouts, pig-in-blanket, gravy

Slow-cooked blade of beef; truffled mashed potato, charred shallots, green beans, red wine jus

Our own Nut Roast, roast potatoes, creamy mashed potatoes, carrot, parsnip, braised red cabbage, Brussels sprouts, vegetarian gravy

Pan-fried fillet of monkfish, carrot & herb polenta, champagne sauce, honey-glazed carrots, saffron-pickled cauliflower, dukka spice @ £9 supplement

Butternut squash orzo pasta, chestnut cream sauce, paprika-roasted pumpkin seeds, chestnuts
- add pancetta @ £4.5

Desserts & Cheese

Christmas pudding, brandy sauce, redcurrants

Sticky toffee pudding, plum caramel sauce, vanilla ice cream, honeycomb

Chocolate & orange brownie chocolate torte, orange sorbet

Three local cheeses served with celery, grapes, chutney, cheese biscuits @ £3 supplement

Barbers 1833 vintage cheddar (rich, mature West Country farmhouse) : Perl Las Blue (Welsh blue - cow's milk) : Capricorn Goat's Cheese (mild, soft Somerset)

Gluten-free shortbread and crackers are available – please ask

... and a mini mince pie with coffee or tea to finish

Two Courses @ £29.95

Three Courses @ £35.95

includes VAT @ 20 %

For tables of 8+ - service charge of 10% will be added to the 'food' element of final bill