

Christmas Menu

Eight Bells, Chipping Campden



Small Plates

Crispy duck dumplings, hoi-sin mayo £4.5 / Marinated Olives £4 / Cream cheese-stuffed mini peppers £4.5

To Start

Maple-roasted pumpkin soup, sherry vinegar reduction, warm bread & butter £8.5

Salad of rocket, pomegranate, pear, pecan nuts, blue cheese & vinaigrette dressing £9.5

Wild mushroom ravioli, mushroom fricassee, beurre noisette, sage, cress £9.5 *(add pancetta @ £3)*

Salmon gravadlax; gin & citrus-cured salmon, compressed cucumber, pickled grapes, roe, horseradish & buttermilk dressing £12

Grilled focaccia, melted taleggio, cranberry & balsamic relish, pine nuts, rocket, Parma ham £10.5

Whipped chicken liver parfait, black cherry, pickled baby onion, sauternes gel, toasted brioche £10.5

Mains

Roast Turkey breast and stuffed leg of turkey, pig-in-blanket, roasted and mashed potatoes, roasted carrot & parsnip, cabbage, gravy £23

Our own Nut Roast, roast potatoes, creamy mash, roasted carrot & parsnip, cabbage, vegetarian gravy £21

Pan-fried fillet of hake, leek & herb velouté, charred leek, herby baby potato £29

Slow-cooked beef cheek bourguignonne, chestnut mushrooms, baby onions, black garlic mash, pistachio & onion crumb, parsley £25.5

A chicken, ham hock & leek short-crust pastry pie, creamy mash, roasted carrot, parsnip & truffle puree £22

Traditional fish & chips in beer batter, hand-cut chips, tartare sauce, garden peas £21

Salad of rocket, pomegranate, pear, pecan nuts, blue cheese & vinaigrette dressing £19

Sweet potato, chickpea & spinach dhal, mint & coriander raita :

- with marinated chicken £21 *- with crispy king prawns £23* *- with mixed vegetables £19*

Sides

Hand - cut chips £5

French fries £4.5

Seasonal vegetables £5

Crispy king prawns, hoi-sin mayo £9

Hand-cut chips with truffle & parmesan £7

House salad with vinaigrette £4.5

Bread, butter, balsamic, oil £4.5

Rocket, parmesan & balsamic salad £6