Christmas Party Menu

Eight Bells, Chipping Campden

For tables of 6+, pre ordered

To Start

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

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

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

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

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

Mains

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

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

Pan-fried fillet of hake, leek & herb velouté, charred leek, herby baby potato *(£5 supplement)*

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

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

Desserts & Cheese

Christmas pudding, brandy custard, redcurrants

Vanilla & coconut parfait, satsumas, hazelnuts

Chocolate & blood orange tart, orange sorbet ***Vegan***

Three premium cheeses served with celery, grapes, chutney, crackers *(gfo)*
(Worcester Hop Cheddar : Oxford Blue : French Brie)

Tea, coffee and a mini mince pie to finish

2 courses @ £31.5

3 courses @ £39.5

(+10% service charge on tables of 10 or more)