



# Christmas at The Eight Bells

## Starters

Soup of the day, served with freshly baked bread & butter <sup>1,2,6,7</sup>

Ham Hock terrine, toast and piccalilli <sup>1,2,6,7,9</sup>

Classic prawn cocktail, with fresh baked bread & butter <sup>2,3,4,6,7</sup>

## Mains

Traditional roast turkey, with all the trimmings <sup>1,2,6,7</sup>

Vegetarian Wellington, filled with butternut squash, spinach, feta, served with traditional roast trimmings <sup>2,4,6,7</sup>

Pan-fried hake fillet, with buttered new potatoes, chorizo, samphire, blistered cherry toms & salsa verde <sup>2,5,6,7</sup>

## Desserts

Christmas pudding with brandy sauce <sup>2,4,6,7</sup>

Warm chocolate brownie, chocolate sauce & ice cream <sup>4,7</sup>

Winter berry cheesecake, with coulis <sup>2,6,7</sup>

**2 Courses: £25.00pp**

**3 Courses: £30.00pp**

## Extras

Prosecco on arrival £6pp

Tea/coffee & mince pies to finish £6pp

1 celery, 2 cereals containing gluten, 3 crustaceans, 4 eggs, 5 fish, 6 lupin, 7 milk, 8 mollusc, 9 mustard, 10 nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphur dioxide

