



## THE EIGHT BELLS

### Christmas Day Menu

#### Snacks

Smoked haddock & jerusalem artichoke arancini **GFA**

Honey baked fig, whipped goat's cheese, coppa crisp **V GF**

Wild mushroom parfait, Rugbrod, sherry onion jam **V GFA**

#### Small Plates

Beetroot & apple cured chalk stream trout, champagne pickled cabbage, linseed cracker **GF DF**

Roscoff onion soup **VG GFA**

Thetford black pork & pistachio terrine, date, prosciutto **GFA**

#### Mains

Roast Shalford turkey, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy **GFA**

Brussel Sprouts & Pancetta, Roast Potatoes, Honey Glazed Seasonal Roots

Miso marinated monkfish, sea vegetable & mussel broth, crispy Cavolo nero **GF**

Butternut squash & mushroom pithivier, tempura enoki, parsley & celeriac cream **VG**

Beer braised ox cheek, rosti chip, fennel & sprout top remoulade, shallot **GF**

#### Desserts

Lillypud Christmas pudding, brandy butter, raspberry **VG GF N**

Black cherry & kirsch trifle

Dark chocolate marquise, orange crème fraîche, tiffin

#### Afters

Tea, coffee & petit fours

Whisky sour pastille, candied kumquat **GF DF VG**

Raspberry & rosewater marshmallow **GF DF**

Chocolate, coffee, & tonka bean truffle **GF V**