

# Join us for Christmas at The Six Bells

## Christmas Meal Dates & Times

Friday 1<sup>st</sup> through Saturday 23<sup>rd</sup> of December

### Lunch

(main & dessert)

Monday – Friday 12-3:30

**£21.95**

### Dinner

(3 courses)

Monday – Saturday 6-8:30

**£29.95**

Meals are by bookings only\*

Private dining room available for  
bookings of up to 24 people

**£10 per person deposit required (non-refundable)\***

For parties of 6 or more, a discretionary  
10% gratuity will be added to the total bill

Please call for more details  
**01727 856 945**

**\*Provisional reservations held for seven (7) days. After  
which, booking form & non-refundable £10 p.p.  
deposit is required**

## Starters

**Cream of Mushroom Soup** Buttered Wild Mushrooms, & Gruyere Shavings

**Beetroot and Vodka Cured Salmon Gravlax** Dill Crème Fraiche, Mustard Dressing, & Melba Toast

**Prosciutto Wrapped Cream Cheese Stuffed Figs** Mixed Leaf Salad & An English Honey Dressing

## Mains

**Roast Norfolk Turkey** Rosemary & Cranberry Stuffing, Pig In A Blanket and All The Trimmings

**Thyme and Rosemary Crusted Loin Of Pork** In A Roasted Bramley Apple and Cider Jus, Served With Crackling & All The Trimmings

**Luxury Fisherman's Pie** Cod, Smoked Haddock, Salmon, and Prawns, Topped With Gruyere Cheese, Grilled Mash, & Whole King Prawn

**Roasted Vegetable and Mixed Bean Cassoulet** Goat Cheese & Rosemary Crouton Crust

## Dessert

**Traditional Christmas Pudding** Brandy Butter & Custard

**Belgian Chocolate Tart** White Chocolate & Strawberry Ganache

**Trio of English Cheeses** Seasonal Chutney, Water Biscuits, & Dressings (£3.50 supplement)