



Christmas

M E N U

STARTERS

Classic French Onion Soup

Rich onion broth topped with a gruyere cheese crouton (V)

Wild Mushroom and Kale Crostini

Wild Mushrooms and Kale sauteed in white wine, garlic and shallot served on toasted sourdough crouton (VG)

Asian Infused Cured Salmon

Slices of cured Scottish Salmon with a Soy, Chilli, Spring onion and citrus dressing

Drunken Duck Pate

Duck Liver, Brandy and Cointreau Pate served with homemade caramelised red onion chutney and toasted sourdough

MAINS

Roasted Norfolk Turkey

Traditional roasted turkey served with pig in a blanket, sage, onion and cranberry stuffing and pan gravy

The Six Bells Festive Pie

Slow braised locally sourced Venison with smoked bacon lardons, chestnut mushrooms and cranberries in a rich red wine sauce encased in shortcrust pastry

Salmon Fillet

Roasted Scottish Salmon in a vibrant watercress sauce

Root Vegetable Bourguignon

Slow braised winter vegetables and chestnut mushrooms in a thick red wine stew (VG)

Slow roasted Lamb Shank

Served with a Red wine and Port reduction (£5 supplement)

All the above served with roast potatoes, honey roasted parsnips, chantenay carrots and white wine braised leeks, savoy cabbage and brussel sprouts

DESSERTS

Fruits of the forest meringue roulade

Traditional Christmas Pudding with brandy sauce (VG available)

Terrys Chocolate Orange Cheesecake

Selection of English Cheeses (£5 supplement)

Please ask our staff about Gluten Free options

2 Courses £32 (lunch only) | 3 Courses £39.50

A discretionary service charge of 12.5% will be added to the bill