

CHRISTMAS PARTY MENU

Available from Friday 30th November to Saturday 22nd December

Lunch & Evening (Pre-booked only, minimum 4 persons) 2 Courses £18.50

- 3 Courses £22.00

Starters:

CURRIED PARSNIP SOUP with Croutons and fresh bread (V)
MUSHROOM AND STILTON PATE with Red Onion Marmalade and Toast (V)
SALT & PEPPER SQUID with a Sweet Chili Dipping Sauce
CHICKEN LIVER PARFAIT with Red Onion Marmalade & Toast

Main Course:

ROASTED FREE RANGE TURKEY with Homemade Cranberry & Chestnut Stuffing,
Pigs in Blankets, Seasonal Veg, Roast Potatoes & Rich Turkey Gravy
SLOW ROASTED BELLY PORK with a Spiced Apple Cider Gravy, Buttered Cabbage
& Bacon and Creamy Mash Potatoes
GRILLED COD FILLET with a Lemon & Caper Butter served with
Dauphinoise Potatoes and Seasonal Veg
OLIVE, MUSHROOM and SHALLOT TART Served with Roast Potatoes,
Seasonal Veg and a Red Wine Gravy (V)

Desserts:

TRADITIONAL CHRISTMAS PUDDING with Brandy Sauce
WINTER BERRY SYLLABUB Served with a Shortbread Biscuit
CRANBERRY BREAD & BUTTER PUDDING Served with Custard
MINCE PIE CHEESECAKE with Vanilla Ice Cream

A non-refundable deposit of £10 per head is required at time of booking to secure your booking. All parties are required to pre-order at least 7 days in advance.

Any cancellations on the day will still be charged in full.

www.bellatbuckland.com

Allergies? Gluten Free? We are happy to accommodate any dietary needs where possible – Please ask

CHRISTMAS DAY MENU

£70 per person for adults, £45.00 per child 6-10yrs.

Glass of Fizz on arrival

Starters

MUSHROOM AND STILTON PATE with Red Onion Marmalade and Toast (V)
ROASTED PARSNIP SOUP with Herb Croutons and Fresh Bread (V)
DUCK, PORK & CRANBERRY TERRINE with Red Onion Marmalade and Fresh Bread
SMOKED MACKEREL CROSTINI with Sundried Tomato, Olive and Caper Salsa

Main Course

ROASTED FREE RANGE TURKEY with Cranberry & Chestnut Stuffing, Pigs in
Blankets, Cranberry Sauce, Bread Sauce and a Rich Turkey Gravy
CHESTNUT, MUSHROOM and SHALLOT WELLINGTON with a Red Wine Gravy (V)
ROASTED LOCAL SIRLOIN OF BEEF with Yorkshire Pudding, Horseradish
Sauce and a Red Wine Gravy
GRILLED COD FILLET with a Chorizo, Tomato & White Wine Sauce
*The above are served with Roasted Potatoes, Honey Drizzled Parsnips,
Buttered Sprouts, Cauliflower Cheese, Braised Red Cabbage and Seasonal
Vegetables*

Desserts

TRADITIONAL CHRISTMAS PUDDING with Brandy Sauce
CRANBERRY CHEESECAKE with Vanilla Ice Cream
CINNAMON WAFFLES with a Spiced Berry Compote
CHOCOLATE FUDGE BROWNIE Served with Cream
SELECTION OF CHEESE & BISCUITS served with Homemade Chutney

Coffee

Coffee or Tea served with Mince Pies

A non-refundable deposit of £25 per head is required at time of booking to secure your booking. All parties are required to pre-order at least 7 days in advance.

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For bookings please call 01373 462956 or email enquiries@bellatbuckland.com