



Christmas at THE BLUE BELL EMSWORTH

EAT, DRINK & BE MERRY

STARTERS

Curried parsnip veloute *with parsnip crisps & curry oil*

Warner Edwards Gin cured Chalk Stream trout timbale *with crab and a lemon aioli and toasted sourdough*

Winter spiced pork terrine *with an apple and cider chutney*

Pan fried scallops *with roasted cauliflower puree, black pudding and crispy pancetta*

MAINS

Famous roasted turkey roll *with stuffing served with seasonal vegetables, pigs in blankets, chestnut and orange stuffing and duck fat roast potatoes*

Pan fried hake *with chorizo and a rich cassoulet*

Roasted lamb *with lyonnaise potato, roasted carrots, red cabbage and a red wine sauce*

Butternut squash ravioli *with sage butter and toasted pine nuts*

DESSERT

Classic Christmas pudding *with brandy butter or creme anglaise*

Bread addiction mince pies *with brandy butter or creme anglaise*

Poached pear *with a mulled wine syrup and vanilla ice cream*

Clementine and cardamom Panna cotta *with a white chocolate granola*

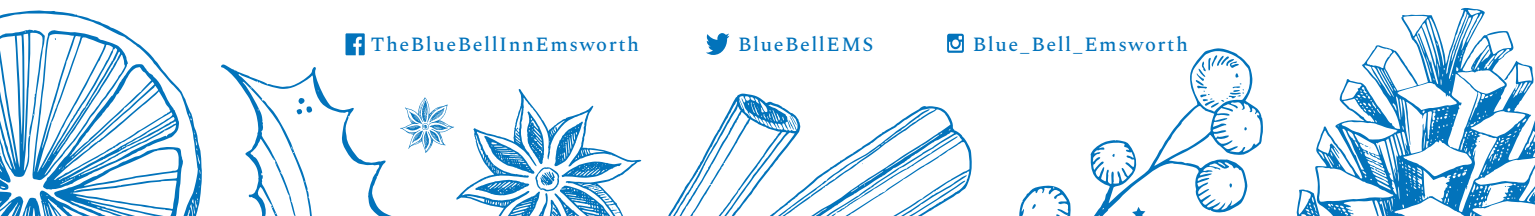
A Selection of British Cheeses *with red onion chutney, walnut and raisin bread*

We believe in providing you the best possible pub grub. We chop, peel & cook our hearts out to bring you tasty honest meals, using quality, fresh local ingredients as best as we can.

Although great care is taken when preparing our foods, some food items may contain traces of nuts. For further allergy advice please speak to a member of staff.

2 COURSES £19.50 / 3 COURSES £24.50
4 COURSES INCL. CHEESE £29.50

THE CHRISTMAS MENU IS AVAILABLE
1ST - 31ST DECEMBER 2018



 [TheBlueBellInnEmsworth](https://www.facebook.com/TheBlueBellInnEmsworth)

 [BlueBellEMS](https://twitter.com/BlueBellEMS)

 [Blue_Bell_Emsworth](https://www.instagram.com/Blue_Bell_Emsworth)