



THE BLUE BELL  
GLINTON

# CHRISTMAS DAY MENU

## STARTERS

**Watercress velouté**, crème fraiche, sourdough bread (v)

**Confit duck leg**, orange segments, spinach, balsamic and blackberry dressing

**Smoked salmon mousse**, tomato and endive salad, melba toast

## MAIN COURSE

**Roast turkey, pigs in blankets**, chestnut and cranberry stuffing, roast potatoes, roast parsnips and brussel sprouts

**Fillet of beef, fondant potato**, savoy cabbage and smoked bacon, artichoke puree, red wine sauce

**Mushroom, spinach and blue cheese wellington**, parsnip and truffle cream (v)

**Sea bass fillets**, langoustine ravioli, creamed leeks, caviar and dill sauce

## DESSERTS

**Christmas pudding**, poached cranberries, brandy custard

**Chocolate fondant with salted caramel**, white chocolate mousse, passion fruit coulis

**Selection of cheese**, quince paste, fig chutney, celery and biscuits

## TO FINISH

Mini mince pies with tea or coffee

