



THE BLUE BELL
GLINTON

CHRISTMAS DAY MENU

STARTERS

Roasted tomato soup with polenta beignets (gfa)

Seafood cocktail, mango, cherry tomato and curried mayo (gf)

Duck liver parfait, Madeira and cherry gel with baked bread (gfa)

Roasted celeriac, parmesan and truffle emulsion, celeriac, red grape and hazelnut crumb (ve) (gf)

MAIN COURSE

Roasted turkey, pigs in blankets, sage and cranberry stuffing (gfa)

Orange marinated confit duck leg with braised red cabbage (gfa)

Pan fried hake, champagne and Morteau sausage sauce, new potatoes, compressed cucumber (gfa)

Squash and red onion Wellington (ve)

All served with roast potatoes, roast parsnips/carrots, sautéed Brussel sprouts, chestnuts and pancetta

DESSERTS

Christmas pudding with brandy cream (gfa) (v)

Coconut and orange panna cotta, roasted pineapple (ve) (gf)

Chocolate fondant with pistachio ice cream (v)

Selection of cheese, Lincolnshire poacher and Lincoln blue, quince jelly, celery, cheese biscuits (gfa)

TO FINISH

Petite Mince Pies and coffee

£90 per person, children under 12 years £45.

Christmas Day Bookings 25th Dec from 12 noon to 2pm. £10.00 deposit per person. A pre-order is required for all bookings 14 days in advance of your booking. A discretionary service charge of 10% is applicable for all tables of 8 or more. For our full terms and conditions please visit: www.thebluebellglinton.co.uk/christmas-fayre.

(v) Vegetarian (ve) Vegan (vea) Vegan available (gf) Gluten Free (gfa) Gluten free available.
We can only adapt some dishes for dietary requirements. Please inform your server of any allergies.

