



THE BLUE BELL  
GLINTON

# CHRISTMAS FAYRE MENU

## STARTERS

**Cauliflower and smoked cheddar soup**, brioche croutons (v)

**Pork rillettes**, onion jam, pickled fennel and caper salad, toasted sourdough

**Smoked salmon and parmesan souffle**, confit tomato and rocket salad

## MAIN COURSE

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

**Braised shin of beef with onions**, roasted carrots with coriander, creamed mash, braising sauce

**Celeriac, parsnip and potato rosti**, topped with warm brie, roasted pears, walnuts, red wine jus (v)

**Pan roasted cod fillet**, rosemary roasted new potatoes, wilted greens, herb and caper butter

## DESSERTS

**Chocolate delice**, chocolate sauce, salted caramel ice cream (v)

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

**Vanilla cheesecake**, blackberry compote, mango sorbet

## COFFEE & HOT DRINKS

Latte £3.60

Cappuccino £3.60

Espresso £3.20

Americano £3.40

Pot of tea £3.20

Twinings herbal tea £3.30

Hot chocolate £3.80

Floater coffee from £4.00

**£32.95 per person, children under 12 years £14.95.**

Restaurant / Christmas Party Bookings 30th Nov to 24th Dec from 12 noon to 2.15pm and 6pm to 8.45pm.  
Sunday Lunch 12 noon to 4pm. £10.00 deposit per person. A pre-order is required for bookings of 6 or more  
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](http://www.thebluebellglinton.co.uk/christmas-fayre)

(v) Vegetarian (ve) Vegan (gf) Gluten Free (gfa) Gluten free available.

We can only adapt some dishes for dietary requirements. Please inform your server of any allergies.

