



THE BLUE BELL
GLINTON

CHRISTMAS FAYRE MENU

STARTERS

Jerusalem artichoke velouté with polenta beignets (gfa)

Citrus cured salmon, beetroot ketchup, compressed cucumber and buttermilk emulsion (gf)

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

Marinated beetroot, whipped goats cheese, ginger crumb (gfa) (ve)

MAIN COURSE

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

Braised beef short rib, parsnip puree, chestnuts, sautéed Brussel sprouts, baby onion and pancetta (gf)

Wild mushroom and chestnut vol au vent, parmesan, truffle emulsion (vea)

Market fish of the day, pearl barely risotto, Jerusalem artichoke puree and kale (gf)

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

DESSERTS

Christmas pudding with brandy cream (gfa)

Dark chocolate mousse with orange tuille

Spiced apple and blackberry crumble with rum crème anglaise (vea)

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

COFFEE & HOT DRINKS

Latte £3.70

Cappuccino £3.70

Espresso £3.30

Americano £3.50

Pot of tea £3.30

Twinings herbal tea £3.40

Hot chocolate £3.90

Floater coffee from £4.00

Festive hot drinks

Please ask your server for more information

£35.95 per person, children under 12 years £16.95.

Restaurant / Christmas Party Bookings 27th Nov to 24th Dec from 12 noon to 2.15pm and 6pm to 8.45pm. Sunday Lunch 12 noon to 4pm. Note: We will only be serving lunch time on Christmas Eve. £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.