YE OLDE BELL HOTEL & SPA

Festive Menu

Chefs soup de jour, artisan breads, sea salt butter

Vodka, cranberry & dill salmon gravadlax,
textures of beetroot, lemon, pickled shallots

Whipped chicken liver parfait, red onion marmalade, crostini

Baked local brie, cranberry gel, chestnut crumb, focaccia bread sticks

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Traditional roast norfolk turkey, brown meat lollipop, pigs in blankets,
duck fat roast potatoes, winter vegetables, turkey jus

Chefs 'catch of the day' crushed garlic, lemon & dill new potatoes,
baby spinach, caper & lemon beurre blanc

Chestnut mushroom, spinach & cranberry wellington,
treacle roast carrots, brie cheese sauce

Braised shin of beef, horseradish mash, roasted root vegetables,
tender stem broccoli, beef & redcurrant jus

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Ye Olde Bell christmas cheese plate, winter chutney & fruits

White chocolate & orange bread & butter pudding,
blood orange crème anglaise

Traditional christmas pudding & brandy custard

Winter berry pavlova & red berry coulis

Lunch - 2 Course £34 & 3 course £39
Dinner - 2 Course £39 & 3 course £45

Available 1-24 December
12-3pm & 5-8 pm excludes Sunday lunch
Booking recommended