



CHRISTMAS PARTY MENU

2 courses £32.95 · 3 courses £39.95

STARTERS

Jerusalem Artichoke Soup GF AV

finished with fragrant black truffle oil.

Smoked Salmon Pate GF AV

sweet beetroot ketchup, crisp pickled cucumber and toasted ciabatta.

Piedmontaise Pepper GF AV

sweet pepper stuffed with confit garlic, vine-ripened tomato and mozzarella, served with warm olive bread.

Pan-fried Guinea Fowl Breast

rich cocoa-braised leg bonbon and smooth celeriac puree.

MAINS

Stuffed Turkey Breast GF AV

crisp roast potatoes, honey-glazed parsnips, buttered sprouts, roasted carrots, butternut squash puree, pigs in blankets and rich gravy.

Stuffed Butternut Squash GF

quinoa & chestnuts, roast potatoes, honey & wholegrain parsnips, sprouts, glazed carrots, butternut squash puree, stuffing and gravy.

Braised Short Rib of Beef GF

garlic & thyme rosti, tenderstem and red wine jus.

Monkfish Tail GF

herb-roasted new potatoes and sauce vierge.

DESSERTS

Sherry Trifle

Orange, Cranberry, Chocolate & Frangipane Tart

served with clotted cream.

Christmas Pudding GF & VG AV

with brandy butter or custard and redcurrants.

Milk Chocolate & Caraway Mousse GF AV

with crumbed gingerbread and candied peel.

Please note: choices must be pre-ordered at least 4 days before your booking.

Please note: £10 deposit per person.

Please note: email choices to pub@eightbellsbolney.com and we will collect your deposit.