

The Bell Inn, Alresford

Festive Menu

Two Courses £40
Three Courses £45

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Scottish Smoked Salmon, Beetroot Whipped Feta, Pistachio, Pomegranate, Sourdough GFA

Pan Seared King Scallops, Roast Cauliflower Purée, Raisin & Caper Dressing, Pickled Cauliflower GF

Ballotine of Rabbit, Pickled Carrot, Honey & Mustard Dressing, Brioche GFA

Twice Baked Watercress & Spinach Soufflé, Parmesan Sauce V

French Onion Soup, Gruyère Crouton

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Traditional Roast Crown of Turkey GFA/DFA
Chipolata 'n Bacon, Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables

Fillet of Hampshire Venison, Mulled Wine & Pear Jus, Potatoes Dauphinoises, Greens, Chocolate Oil GF

Pan Roast Rump of English Lamb, Caper & Rosemary Jus, Greens, Caramelised Garlic Mashed Potatoes, GF

Pan Fried Fillet of Sea Bass, Winter Vegetable & Beetroot Puy Lentil Compote, Spinach GF/DF

Butternut Squash, Brie, Cranberry & Spinach Pithivier, Roast Vegetables, Greens, Vegetable Jus V

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Sticky Toffee Christmas Pudding, Rum & Raisin Ice Cream

Earl Grey Tea Crème Brûlèe, Orange Shortbread GFA

White Chocolate & Cranberry Bread & Butter Pudding, Custard

Mulled Poached Pear, Gingerbread Ice Cream GF

Cheeseboard- Cornish Blue, Black Cow Cheddar
French Brie, Fig & Apple Chutney, Carr's Crackers

GFA- Gluten Free Available, DFA- Dairy Free Available. Vegan Options are available on Request.

PRE-ORDER REQUIRED. The menu is available from Monday, November 23rd to Thursday, December 24th inclusive. This Menu is Not Available on Sundays.

Non-Refundable Deposit £10 per person. Minimum 4 guests. A discretionary 10% service charge is added to the bill.

If you have any allergies or dietary requirements, please speak to a member of our team before ordering.