

The Smarden Bell

Festive Menu

Starters

Festively Spiced Potted Shrimp, sweet and sharp Pickled Cucumber and Toasted Bread

Mini Baked Camembert, Plum Chutney and Crusty Bread

Pigeon Breast with Peas and Baby Onions

Soup of the Day (V)

Main Course

Traditional Roast Turkey with Golden Roasties, Pigs in Blankets, Cranberry Stuffing and Seasonal Vegetables. All served with thick Turkey Gravy.

Pan Fried Salmon Fillet in Garlic & Herb Butter, Dauphinoise Potatoes and Buttered Vegetables

Pan Seared Lamb Rump with Parmentier Potatoes, Winter Vegetables and a Red Wine and Cranberry Jus

Beetroot and Mushroom Risotto

Desserts

Christmas Pudding, dark and fruity with Brandy Sauce

Clementine Posset with Cranberry Compote and Cinnamon Palmiers

Chocolate and Cointreau Torte with Chantilly Cream

Sherry Trifle, the quintessential English pudding that has graced British tables for four centuries!

English Cheese Board (£2 Supplement) with Crackers and Homemade Chutney

Three Courses £24.95

Two Courses £21

