

Served from  
November 19th  
£14.50 One Course  
£19.50 Two Courses  
£24.50 Three Courses



Served  
Tuesday to Thursday  
12-2.30pm & 5-8pm  
Friday & Saturday  
12-8.30pm

# THE BLUEBELL FESTIVE MENU

## STARTERS

CHICKEN LIVER PARFAIT  
brioche, pickled plum purée go  
PARSNIP SOUP  
curried crème fraîche v go  
BREADED CAMEMBERT  
dressed rocket and watercress v

## MAINS

TURKEY ROULADE  
sprouts and pancetta, fondant potato, pigs in blankets, cranberry jus go  
BRAISED BLADE OF DERBYSHIRE BEEF  
creamed potato, glazed root vegetables, red wine sauce go  
PAN-FRIED FILLET OF SEABASS  
baby spinach, winter bean ragout  
SWEET POTATO, MUSHROOM AND SPINACH ROULADE  
sprouts, fondant potato, cranberry jus v

## DESSERTS

CHRISTMAS PUDDING  
brandy anglaise, vanilla ice cream  
BAILEY'S CHEESECAKE  
caramel sauce  
CHOCOLATE SPONGE PUDDING  
spiced orange syrup

vegetarian v vegan ve gluten free g gluten free option go