





# The Bluebell Festive Menu

Served from Friday, November 21st Two Courses £27.50 - Three Courses £35.50

#### Bowl of Olives 3.5

Cambrook Snacks (one for 2, three for 5)

Salted Peanuts - Dry Roasted Peanuts - Smokey Almonds - Pistachios

Thai Crackers - Sweet & Salty Mixed Nuts - Salted Cashews - Barbeque Corn

Garlic Bread 4.5 Halloumi Fries With Chilli Jam 4.5

Breads - Oil & Vinegar - Butter 4.5

#### **STARTERS**

## Cauliflower, Coconut & Lemongrass Soup

curry oil gfo v veo

## Leek, Pea & Bacon Risotto

glazed with smoked cheddar - toasted pumpkin seeds qf vo veo

#### Ham Hock Terrine

chicken liver mousse - piccalilli purée - smoked apple chutney gfo

## Crispy Cod Goujons

tomato, chorizo & butter bean ragout - chilli oil











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#### **MAINS**

#### Braised Blade of Beef

red cabbage - celeriac purée - truffle mash - red wine sauce **gf Roast Turkey Breast** 

ballotine of leg - apricot & sage - crushed brussels - pigs in blankets - creamed potatoes **gfo Roasted Pork Belly** 

fondant potato - creamed cabbage & bacon - stilton & grain mustard sauce  ${\bf gf}$ 

Pan-fried Fillet of Seabass

crushed potatoes - pak choi, peas & samphire - caper & parsley veloute gf

SIDES (£4.50)

Seasonal Vegetables - Beer Battered Onion Rings - Hand-Cut Chips Skinny Fries - Truffle & Parmesan Fries - Sweet Potato Fries

## **DESSERTS**

#### Warm Treacle Tart

lemon curd - clotted cream v n

## Dark Chocolate Delice

salted caramel - honeycomb - crème fraîche sorbet  $\operatorname{\mathsf{gfo}} v$ 

## **Christmas Pudding**

brandy custard, vanilla ice cream **gfo vo veo** 

## The Bluebell Cheeseboard (2.5 supp) gfo v

Wakebridge White - Derwent White - Derwent Blue assorted crackers - quince jelly - homemade chutney - poached grapes



