



Christmas

Served from Friday, November 20th

Two Courses £27.50

Three Courses £35.50

NIBBLES

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

Garlic Bread 4.5 Halloumi Fries With Chilli Jam 4.5

Breads - Oil & Vinegar - Butter 4.5

STARTERS

Butternut Squash & Roasted Apple Soup gfo v veo n

sage oil - toasted walnuts - treacle bread - butter

Wild Mushroom Risotto* gfo v veo

crispy onions - truffle oil

Braised Short Rib Croquette

horseradish mayo - pickled shallot - watercress

Crispy Haddock Goujon

cauliflower purée - pickled cauliflower -

caper & raisin dressing

*This may also be ordered as a main course.

The
Bluebell



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MAINS

Breast of Free Range Chicken gf

pomme anna - glazed root vegetables -
wild mushroom & tarragon chicken sauce

Rump of Lamb gf

fondant potato - roasted heritage carrot -
creamed leeks - blackberry & rosemary jus

Roast Turkey Breast gfo

ballotine of leg with apricot & sage
crushed brussels - pigs in blankets - creamed potatoes

Pan Fried Fillet of Seabass gf

braised fennel - crushed new potatoes -
roasted squash - mussel cream sauce - herb oil

SIDES (£4.50)

Seasonal Vegetables - Beer Battered Onion Rings

Hand-Cut Chips - Skinny Fries -

Truffle & Parmesan Fries - Sweet Potato Fries

DESSERTS

Warm Sticky Toffee Pudding v n

rum toffee sauce - banana ice cream - toasted pecan crumb

Roasted Apple & Blackberry Cheesecake gfo v

cinnamon biscuit base - blackberry compote - caramel ice cream

Christmas Pudding gfo v

brandy custard - vanilla ice cream

White Chocolate & Lemon Crème Brûlée gfo v

homemade shortbread - yoghurt sorbet

The Bluebell Cheeseboard gfo v

Wakebridge White - Derwent White - Derwent Blue -

assorted crackers - quince jelly -

homemade chutney - poached grapes

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