

The Smarden Bell

01233 770283

Christmas Menu £35.00 (3 course) £25.00 (2 course) per person



Roasted Parsnip Soup, crispy Parsnips Ribbons & a Cream Swirl

Duck & Orange Pate with an orange & whisky marmalade & toasted ciabatta

Freshwater Prawn & crayfish Cocktail with Bread & Butter

Goat's Cheese & Red Caramelised Onion Tartlet, Rocket Leaves & Balsamic Drizzle

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Roast Turkey Breast, Pigs in Blankets, Sage & Cranberry Stuffing, Honey Coated Parsnips,
Pan fried Brussel Sprouts with Bacon Lardons, Chantenay Carrots, Cauliflower Cheese,
Green Beans & Roasted Potatoes with a jug of gravy on the side

As above Roast Sirloin of Beef & Yorkshire pudding

Wild Mushroom & Stilton Tagliatelle in a creamy white wine sauce,
Truffle oil drizzle & Garlic Bites

Vegetable & Beetroot Wellington, Sautéed Potatoes, Chantenay Carrots & Green Beans with
a Mulled Red Wine gravy on the side

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Rich luxurious Christmas pudding with Brandy Sauce

Cointreau Crème Brulee with Vanilla Shortbread

Citrus Lemon Roulade with Clotted Cream

Chocolate Ganache

A £10 non-refundable deposit is required to confirm the booking

Available from 23rd November to 23rd DecemberAll choices must be with us 14 days prior to your booking

Any dietary requirements must be advised at time of booking