



# CHRISTMAS MENU

CHRISTMAS

# CHRISTMAS MENU

**2 COURSES**  
**£24.95 PER PERSON**

**3 COURSES**  
**£29.95 PER PERSON**

**BOOK NOW ON: 01626 351 161**  
**HELLO@BELLINKINGSTEIGNTON.COM**

**£5 PER PERSON DEPOSIT**  
**AVAILABLE FROM 29TH NOVEMBER**

## STARTERS

### Carrot & Coriander Soup

A flavorful blend of sweet carrots & aromatic coriander.

### Creamy Wild Mushrooms On Toast

Mushrooms in a creamy sauce, seasoned to perfection.

### Chicken Liver Pate

A smooth & velvety chicken liver pâté, served with a tangy fruit chutney & crisp toasted fingers.

### Salmon Gravlax

Delicate slices of salmon gravlax, expertly cured with Dijon mustard & fresh dill.

## MAINS

### Turkey Breast

With chestnut stuffing pigs in blankets, cranberry tartlet, turkey jus, roasted potatoes & seasonal veg.

### Beef Bourguignon

Prime steak cooked in red wine with bacon, button mushrooms & baby onions served with a timbale of rice.

### Sea Bass Fillet

Baked on a bed of fennel, orange & tarragon with orange butter served with seasonal veg & potatoes.

### Wild Mushroom Risotto

Forest fungi woodland mix cooked with onion, garlic & parmesan cheese finished with butter.

## DESSERTS

### Traditional Christmas Pudding

Homemade, served with bandy sauce.

### Tiramisu

A coffee-soaked sponge & mascarpone Cheese.

### Trifle

Fresh raspberries & soft sponge, nestled in jelly, topped with cream.

### Ice Cream

Two scoops, selection of flavours.

Disclaimer: The menu is subject to availability. We may occasionally sell out of our more popular dishes & if we do, we'll do our very best to offer you an alternative. Menu descriptions may not include every ingredient. Customers with food allergies are encouraged to ask a member of staff for assistance with choosing their meal. We cannot guarantee that our products are free from nut or nut derivatives. Dishes including fish may contain bones. All weights are approximate prior to cooking.