



THE EIGHT BELLS

## CHRISTMAS DAY MENU

### SNACKS

Smoked Haddock & Jerusalem Artichoke Arancini. **GFA**

Honey baked Fig, Whipped Goat's Cheese, Coppa Crisp. **V GF**

Wild Mushroom Parfait, Rugbrod, Sherry Onion Jam. **V GFA**

### START

Beetroot & Apple cured Chalk Stream Trout, Champagne pickled Cabbage, Linseed Cracker **GF DF**

Roscoff Onion soup, Parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, Date & prosciutto **GFA**

### MAIN

Roast Shalford Turkey, Pigs in blankets, Apricot & Chestnut Stuffing, Cranberry Sauce, Gravy **GFA**

*Brussel Sprouts & Pancetta, Roast Potatoes, Honey Glazed Seasonal Roots*

Miso Marinated Monkfish, Sea vegetable & Mussel Broth, Crispy Cavolo Nero **GF**

Butternut Squash & Mushroom Pithivier, Tempura Enoki, Parsley & Celeriac Cream **VG**

Barsham Beer Braised Ox Cheek, Rosti Chip, Fennel & Sprout top Remoulade, Shallot **GF**

### DESSERT

Lillypud Christmas Pudding, Brandy Custard, poached Clementine **VG**

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, Orange Crème Fraîche, Tiffin

### AFTERS

Tea, Coffee & Petit Fours

Whisky Sour Pastille, Candied Kumquat **GF DF VG**.

Raspberry & Rosewater Marshmallow **GF DF**.

Chocolate, Coffee, & Tonka Bean Truffle **GF V**