



Scott Currie, our Head Chef, invites you to enjoy our Christmas Fayre Menu

Two courses 29.00 & three courses 35.00

To begin

Celeriac, hazelnut & truffle soup served with a Sussex charmer cheddar cheese straw (GFO/DFO/VEO)

*Scottish smoked salmon, horseradish crème fraiche, salt baked beetroot
garnished with lambs' lettuce and molasses (GF)*

Duck & pork terrine, layered with cranberry & pistachio, caramelised chicory leaf, rocket & apple salad

Clementine, feta & winter leaf salad served with a sweet citrus dressing (GF)



The Main Event

Roast Turkey, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey roast parsnips, buttered sprouts, sage & onion stuffing, pig in blanket, Yorkshire pudding & gravy (GFO/DFO)

Seared seabass fillet, roasted red pepper coulis, green pesto mash, fennel relish, with pickled melon

Cranberry & nut roast, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey roast parsnips, buttered sprouts, sage & onion stuffing, Yorkshire pudding & thyme gravy (GFO/VEO/DFO)

Chicken leek & chorizo shortcrust pie, maple butter fondant sweet potato, lemon & garlic crispy kale

Wild mushroom & Roquefort risotto, parmesan tuile, parsnip crisps, rocket & leek oil (GF)



The Finale

Traditional Christmas pudding, brandy sauce, topped with a glace cherry

Profiteroles, filled with Chantilly cream, covered in dark chocolate sauce

Banoffee cookie cheesecake, vanilla ice cream, toffee sauce (GF)

Champagne sorbet, fresh berries, mint garnish (GF/VE/DF)



Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.