



# Christmas at the Eight Bells

Try our own home-mulled wine - £5.75 per 175ml glass

## To Start

(vegan) Homemade Soup served with ciabatta & olive oil - **£6.25**

Ham Hock Terrine served with crostinis and piccalilli - **£7.45**

Smoked Trout Paté served with toasted seeded bread  
and watercress - **£7.45**

(v) Pan-fried Portobello Mushrooms finished in a stilton & chive cream sauce  
served in a puff pastry case - **£7.45**

Potted Duck Confit served with winter chutney and toasted seeded bread - **£8.25**

Pan-fried Squid & Chorizo Salad dressed with a lemon-infused olive oil - **£8.25**

(vegan) Pan-fried 'Meatballs' and spaghetti finished with  
a warm Mediterranean-style tomato sauce - **£7.45**



## Main Courses

A Duo of Traditional Roasted Turkey Breast & Winter Ham served with goose-fat roasted potatoes, home-made chestnut & thyme pork sausage stuffing, cranberry sauce, seasonal vegetables and gravy - **£15.95**

**(NOTE : from Boxing Day onwards, this will be replaced with Roast Gloucester Old Spot Pork)**

Traditional Cod Fillet deep-fried in our own beer batter served with twice-fried chips, tartare sauce and garden peas - **£14.95**

Deep-filled Homemade Shortcrust Pastry Steak & Kidney Pie (with a top and a bottom) – served with creamy mash, red wine gravy and seasonal vegetables - **£15.95**

Tender Shank of British Lamb, slowly-braised for five hours and served with creamy mash, garlic & rosemary gravy and seasonal vegetables - **£19.95**

Seared Medallions of Beef Fillet served with garlic & thyme roasted new potatoes, seasonal vegetables and a white wine & grain mustard sauce - **£24.95**

Red Thai-style Chicken Curry garnished with crushed cashew nuts and served with Basmati rice and Thai crackers - **£15.45**

A Duo of Mr Lashford's Pork, Leek & Apple Sausages with creamy mash, garnished with crisp-fried parsnips and served with rich onion gravy and braised red cabbage - **£14.95**

Baked Fillet of Scottish Salmon served on crushed new potatoes with red pepper essence and a watercress, fennel & pickled cucumber salad - **£17.95**

(vegan) Red Thai-style Vegetable Curry garnished with crushed cashew nuts and served with Basmati rice, Thai crackers and a tomato, red onion & coriander salad - **£14.95**

## Side Orders

Twice-fried Chips - **£3.95**

Side of three seasonal Vegetables - **£3.95**

Side Salad - **£3.95**

Ciabatta & Butter (p/person) - **£1.85**



### Puddings – all £7.45

Traditional Christmas Pudding with Mrs Hanrahan's  
sauce (cream, sherry & port)

Mr. Hawker's Sticky Toffee Pudding with  
butterscotch sauce and vanilla ice cream

Warm Dark Chocolate Sponge Pudding topped  
with crushed hazelnuts & served with custard

Lemon Posset with raspberry coulis and shortbread

.....

A Trio of Ice Creams – choose from Vanilla, Strawberry or Chocolate  
Chip -garnished with home-made shortbread - **£6.45**

(vegan) Three Scoops of Vanilla Ice Cream with winter berry & fruit  
compote topped with crushed walnuts - **£7.45**

.....

Cheese Plate: three quality cheeses supplied by Toke's of Campden  
(please ask for our selection) - served with biscuits, grapes, celery  
and our own winter chutney - **£8.25**

(perfect served with a glass of port or our chilled dessert wine!)

**(A full list of Allergens contained within our Menu is available on request)**

**All dishes are subject to availability**

(Service not included – it's entirely at your discretion)  
All prices include VAT @ 5%





## Hours of Food Service for the Festive Season

### 3rd – 23rd December

Lunch 12 noon – 2 p.m. Monday – Friday  
12 noon – 2.30 p.m. on Saturdays  
12 noon – 3 p.m. on Sundays  
Dinner 6 p.m. – 8.30 p.m. DAILY

### Christmas Eve

Lunch 12 noon - 2.30 p.m.  
Dinner 6 p.m. – 8.30 p.m.

### Christmas Day

CLOSED

### Boxing Day

Lunch 12 noon - 2.30 p.m.  
Dinner 6 p.m. – 8.30 p.m.

### 27th 28th, & 30th Dec

Lunch 12 noon - 2.30 p.m.  
Dinner 6 p.m. – 8.30 p.m.

### New Year's Eve

Lunch 12 noon - 2.30 p.m.  
Dinner 6 p.m. – 8.30 p.m.

### New Year's Day

Lunch 12 noon - 2.30 p.m.  
Dinner 6 p.m. – 8.30 p.m.

**Please Pre-book as we get very busy during the Festive Season**

**(01386) 840371 / [www.eightbellsinn.co.uk](http://www.eightbellsinn.co.uk) / [info@eightbellsinn.co.uk](mailto:info@eightbellsinn.co.uk)**