



# Christmas Menu

The Eight Bells Chipping Campden

## Starters

- Winter root vegetable and lentil soup, warm bread & butter **GFO, VG** £6.95
- Butternut squash, beetroot, goats cheese salad, mixed leaves, pine nuts, French dressing **GF, V, VG -without goats cheese** starter £8.25 main £16.95
- Beetroot-cured salmon gravadlax, textures of beetroot, fennel, horseradish **GF** £9.25
- Ham hock terrine, piccalilli, apple, bread **GFO** £8.45
- Butternut squash, goat's cheese and sage risotto starter £8.25 main £16.95  
*(add chorizo £1.50/£3)*

## Mains

- Roast turkey breast, stuffed turkey leg, roast and mashed potatoes, carrot, parsnip, braised red cabbage, gravy, pigs in blankets **GFO** £18.95
- Homemade nut roast, roasted and mashed potatoes, carrot, parsnip, braised red cabbage, gravy **V** £17.95  
*\*Vegan option available on request*
- Individual steak and red wine shortcrust pastry pie, creamy mashed potato, roasted carrots, braised red cabbage, gravy £17.45
- Braised lamb shoulder, creamy mashed potato, tenderstem broccoli, roasted carrots, red wine gravy **GF** £23.95
- Pan-fried fillet of seabass, sweetcorn and mussel chowder, herb oil **GF** £20.95
- Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare sauce, garden peas **GF** £17.85
- Japanese katsu curries – aromatic, warmly spiced fruity curry sauce – with jasmine rice, mixed leaves, pickled vegetable salad with:
- Crispy king prawns £19.95
  - Crispy chicken £17.95
  - Mixed vegetables **VG** £16.95

## Side orders

- Hand-cut chips **GF** £4.95  
Skinny fries **GF** £3.95  
Seasonal vegetables **V** £4.65
- Hand-cut chips, truffle, parmesan **V** £5.45  
House salad **V** £4.65  
Bread, butter, balsamic, oil **GFO** £3.45
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## Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream <b>V</b>	£8.95
Christmas pudding, crème anglaise, candied peel	£7.95
Chocolate torte, orange and Cointreau gel, orange sorbet <b>V</b>	£8.95
A trio of ice creams & shortbread – vanilla / strawberry / chocolate <b>GFO, V</b>	£7.25
Vanilla ice cream, fruit compote and crushed walnuts <b>GFO, V, VGO</b>	£7.95
Cheese: three quality cheeses ~ with celery, grapes, chutney & crackers <b>GFO, V</b>	£9.45

100% of gratuities go to our staff and are totally at your discretion  
 Table reservations are highly recommended – book on-line via our website  
 For bookings of 7+ above please drop us an email via the website  
 Dogs are allowed in the bar area on a lead please  
 Eight Bells gift vouchers available at the bar or email us  
 Follow us on social media :-

 @eightbellsinn     eightbellsinn    [info@eightbellsinn.co.uk](mailto:info@eightbellsinn.co.uk)

## Allergens & Intolerances

Please note that not all ingredients are listed on our menus.

All our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. Due to the risk of cross contamination, we are therefore unable to guarantee the absence of traces of allergens. If you have particular dietary requirements or intolerances to allergens, it is important that you advise us before ordering.

Gluten free – GF, Gluten free option – GFO, VG – Vegetarian, V – Vegan, VGO – Vegan option



Winter soup	1,2,12,13	Turkey roast	1,2,9,12,13	Sticky toffee pudding	2,4,7
Salmon gravadlax	5,7,9,12,13	Nut roast	1,2,4,9,10,12,13,14	Christmas pudding	2,4,7,13
Ham hock terrine	1,2,9,12,13	Steak pie	1,2,4,6,7,12,13	Chocolate torte	2,4,7,13
Butternut squash risotto	1,2,7,12,13	Lamb shoulder	1,7,9,12,13	Trio of ice cream	2,7,10
		Seabass	1,3,5,7,8,9,12,13	Ice cream fruit compote	7,10
		Butternut squash salad	1,7,9,10,12,13	Cheese	1,2,7
		Fish & chips	4,5,9,13		
		Prawn katsu	2,3, 12,13		
		Chicken katsu	2,12,13		
		Vegetable katsu	2,12,13		