Christmas Party Menu The Eight Bells, Chipping Campden

2 COUSRES £28.95 per person / 3 COURSES £34.95 per person Starters

Winter root vegetable & lentil soup, warm bread and butter GFO, VG

Beetroot-cured salmon gravadlax, textures of beetroot, fennel, horseradish GF

Ham hock terrine, piccalilli, apple, bread GFO

Butternut squash, goat's cheese \mathcal{E} sage risotto (add chorizo £1.50/£3)

Mains

Roast Turkey breast, stuffed turkey leg, roast & mashed potatoes, carrot & parsnip, braised red cabbage, gravy, pigs in blankets GFO

Homemade Nut roast, roast & mashed potatoes, carrot & parsnip, braised red cabbage, gravy v (*Vegan option available on request)

Braised Lamb shoulder, creamy mashed potato, tenderstem broccoli, roasted carrots, red wine gravy GF (supplement of £2 applies)

Pan-fried fillet of Seabass, sweetcorn and mussel chowder, herb oil GF

Butternut squash, goats' cheese, sage, risotto (Add chorizo £1.50/£3)

Puddings

Sticky Toffee Pudding, toffee sauce, vanilla ice cream v

Christmas pudding, crème anglaise, candied peel Chocolate torte, orange and Cointreau gel, orange sorbet v Duo of Cheeses with celery, grapes, chutney & crackers GFO, V

To finish...

Mince Pies, tea or coffee

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, we ask that you contact our team prior to arrival.



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	Lamb Shoulder	1,7,9,12,13	Chocolate torte	2,4,7,13
Butternut squash risotto	1,2,7,12,13	Seabass Chowder	1,3,5,7,8,9,12,13	Cheese plate	1,2,7

Group Booking at the Eight Bells

We require full pre-orders for all parties of 10 and above. This will ensure the availability of your preferred dishes and will expedite service to your table. Please use the 'pre-order form' below to list your dishes. Kindly email it to us by 12 noon the day prior to your booking at the latest

Thank You.

Group Name: _____ Date: __/ ___/ ___Time: ____:___

Name	Starter	Main Course	Pudding

Please advise us of any allergies or special requirements below along with the person's name

Contact Name: ______ Tel No: ______

E mail Address: _____ Our E mail: info@eightbellsinn.co.uk