

Booking Form (please include names)

<b>Starter</b>	<b>Name</b>	<b>Total</b>
Soup.....	.....	.....
Pork Loin Salad.....	.....	.....
Halloumi.....	.....	.....
Crayfish Jalfrezi.....	.....	.....

<b>Main Course</b>	<b>Name</b>	<b>Total</b>
Turkey.....	.....	.....
Gammon Steak.....	.....	.....
Sea Bass.....	.....	.....
Mushroom Thermador.....	.....	.....

<b>Dessert</b>	<b>Name</b>	<b>Total</b>
Cheesecake.....	.....	.....
Christmas Pudding.....	.....	.....
Meringue.....	.....	.....
Stilton.....	.....	.....
Yorkshire Pudding.....	.....	.....

Booking name.....Tel.No.....  
 Email.....  
 Date of Party.....Time.....No's.....  
 Deposit Paid.....

# Christmas Menu 2018

Available 1<sup>st</sup> - 24<sup>th</sup> December,  
 excluding Sundays.



Blue Bell Inn,  
 36 Main Street,  
 Hoby,  
 LE14 3DT.  
 Tel. 01664 434247



## Starters

Tomato & basil soup  
with a garlic & brie rarebit.

Salad of smoked pork loin & Madeira-marinated melon.  
With toasted pine nuts & pesto Caesar dressing.

Fried Halloumi cheese.  
With mulled forest berry compote.

Crayfish tail & crab jalfrezi.  
With mango, lemon zest & ginger chutney.  
Served with mini poppadoms.

## Main Courses

Traditional roast turkey  
with sausage & bacon wraps,  
rich gravy and orange & chestnut stuffing.

8oz gammon steak.  
With a beetroot, ruby port & cranberry glaze.

Grilled sea bass fillets.  
With a Parmigiano Reggiano & horseradish crust.  
Served on balsamic-roasted cherry tomatoes.

Field mushroom, artichoke & sweet chestnut thermador  
in a creamy brandy & wholegrain mustard sauce,  
topped with mature Cheddar.

All the above are served roast & new potatoes  
and seasonal vegetables.

## Desserts

St Clements cheesecake  
with gin & pink grapefruit sorbet  
& mango coulis.

Traditional Christmas pudding  
with spiced honey apple wedges and brandy sauce.

Meringue nest filled with chocolate mascarpone,  
topped with mince pie ice cream  
and a rich, dark mocha sauce.

Tuxford and Tebbutt aged Stilton  
with biscuits, apple chutney  
& a glass of Taylor's Vintage Port.

Yorkshire pudding  
with a poached pear & red cherry sauce filling.  
Served with rum & vanilla custard.

Followed by tea or coffee.

3 courses - £27.50, 2 courses - £22.95,  
Main course only - £17.50.  
A non-refundable deposit of £5 p.p. secures your booking.  
Please inform us of your menu choices **4 weeks** prior to  
your booking.

Special dietary requirements can be catered for,  
e.g. where possible gluten-free ingredients may be  
substituted.

Please inform us of your needs upon booking.  
All Party choices must be from this menu only.