

A decorative border of gold-colored floral and berry motifs frames the top and bottom of the page. The motifs include clusters of small round berries, larger pointed berries, and stylized leaves.

CHRISTMAS
AND
NEW YEAR



THE BELLHOUSE

CHRISTMAS FAYRE LUNCH

TWO COURSES 15.95 | THREE COURSES 20.95

Available 26 November - 21 December 2018 | Monday - Friday 12pm - 4:30pm

TO START

LEEK AND POTATO SOUP ^{(OG)(V)}

infused with sage & served with warm bread & butter with pickled garlic

CRISPY FILO CUP ^(VG)

filled with mushroom duxelle & topped with roasted chestnuts & wild rocket

PRAWN & COLNE VALLEY SMOKED SALMON TIAN ^(OG)

with marie rose sauce & rustic bread

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)

with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

SLOW ROASTED SHOULDER OF LAMB ^(GF)

with garlic mashed potatoes, seasonal vegetables & rosemary jus

PAN FRIED FILLET OF SEA BASS ^(GF)

with crushed new potatoes, fennel purée, green beans & a light fish velouté

CRANBERRY & NUT ROAST ^{(VG)(GF)}

with roast potatoes, seasonal vegetables & vegetable gravy

8oz BRITISH RUMP STEAK ^{(GF) £5 SUPPLEMENT}

with grilled flat mushroom, confit tomato, skin on chips & peppercorn sauce

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}

with brandy sauce & winter berry compote

NEW YORK CHEESECAKE ^(V)

with strawberry compote

GLUTEN FREE CHOCOLATE & ALMOND BROWNIE ^{(OV)(GF)}

with vanilla ice cream

EAST ANGLIAN CHEESE BOARD ^{(V) £3 SUPPLEMENT}

with crackers, celery, grapes & house chutney

^(V)Vegetarian ^(VG)Vegan ^(OV)Optional Vegan ^(GF)Gluten Free ^(OG)Optional Gluten Free. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify your waiter prior to ordering. Full allergen information available upon request. Game dishes may contain shot. Fish & chicken dishes may contain bones. Some of our dishes contain alcohol, please ask a member of staff for more information

For booked and pre-ordered tables only. A non-refundable £10 deposit per person to be paid at time of booking

Pre-order required 30 days prior to booking or upon reservation if party within 30 days

A 10% service charge will be added to all bookings over six people

All customers under the age of 25 will require ID to purchase alcoholic beverages

Please be advised that sittings are for a maximum of two hours

Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

CHRISTMAS FAYRE EVENING & WEEKEND

THREE COURSES 25.95

Available 26 November - 22 December 2018 | Monday - Friday from 5pm | All Day Saturday

TO START

LEEK AND POTATO SOUP ^{(OG)(V)}

infused with sage & served with warm bread & butter with pickled garlic

CRISPY FILO CUP ^(VG)

filled with mushroom duxcel topped with roasted chestnuts & wild rocket

PRAWN AND COLNE VALLEY SMOKED SALMON TIAN ^(OG)

with marie rose sauce & rustic bread

CRISPY STRIPS OF CHILLI BEEF

with asian coleslaw & hoisin & plum sauce

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)

with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

SLOW ROASTED SHOULDER OF LAMB ^(GF)

with garlic mashed potatoes, seasonal vegetables & rosemary jus

PAN FRIED FILLET OF SEA BASS ^(GF)

served with crushed new potatoes, fennel purée, green beans & light fish velouté

CRANBERRY & NUT ROAST ^{(VG)(GF)}

served with roast potatoes, seasonal vegetables & vegetable gravy

8oz RUMP STEAK ^{(GF) £5 SUPPLEMENT}

with grilled flat mushroom, confit tomato, skin on chips & peppercorn sauce

12hr SLOW COOKED PORK BELLY

stuffed with black pudding & apricots served on colcannon mashed potatoes, seasonal vegetables & rich jus

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}

with brandy sauce & winter berry compote

NEW YORK CHEESECAKE ^(V)

with strawberry compote

GLUTEN FREE CHOCOLATE & ALMOND BROWNIE ^{(OV)(GF)}

with vanilla ice cream

EAST ANGLIAN CHEESE BOARD ^{(V) £3 SUPPLEMENT}

with crackers, celery, grapes & house chutney

SORRENTO LEMON POSSET ^(V)

with gingerbread biscuit

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Please see Christmas Fayre Lunch for full booking details

FESTIVE AFTERNOON TEA

18.95pp

Monday - Saturday 3-5pm 2 person minimum booking
available for pre-booked tables only

SAVOURY

TRADITIONAL FINGER SANDWICHES:

ROAST TURKEY

with sage & onion stuffing & cranberry

ROAST BEEF

with watercress & horseradish

SCOTTISH SMOKED SALMON

with cream cheese, cracked black pepper & lemon

SOMERSET BRIE^(V)

with cranberry chutney & grape

SWEET

WARM SULTANA BUTTERMILK SCONES^(V)

cornish clotted cream & Tiptree preserves

RED VELVET CAKE^(V)

with white chocolate snowflakes

BELGUIM CHOCOLATE CAKE^(V)

CHERRY & WALNUT FRUIT CAKE^(V)

CHRISTMAS MINCE PIES

SPARKLING

ADD TO YOUR AFTERNOON TEA WITH A BOTTLE OF PROSECCO

£7.95 (200ml) | £22.95 (75cl)

Please ask to see our full Champagne menu

ALL AFTERNOON TEAS INCLUDE A CHOICE OF TEAS, INFUSIONS OR COFFEES

English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea

GLUTEN FREE & VEGAN AFTERNOON TEA ALSO AVAILABLE

Please contact us for further information

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For booked and pre-ordered tables only. A non-refundable £5 deposit per person to be paid at time of booking

All customers under the age of 25 will require ID to purchase alcoholic beverages. Please be advised that sittings are for a maximum of two hours. Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time



THE BELLHOUSE

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