

# Christmas Day 2025

£105 per adult

*Complimentary Buck's Fizz on arrival.    Homemade Festive Focaccia for the table.*

## *Starters*

**Chargrilled Fig, Serrano Ham & Bocconcini Salad**, with mulled wine syrup (gf).

**Game Terrine**, with homemade cranberry and port chutney, pickled blackberries & focaccia toast (gf avail).

**Gin Cured Salmon**, hot salmon mousse and beetroot gel, pickled fennel and toasted bread (gf avail).

**Goats Cheese, Sundried Tomato Arancini**, tomato fondant, olive tapenade and parmesan crisps (v)(gf avail).

## *Five Bells Festive Feast*

**Local Freedom Reared Turkey**, roast potatoes, pigs in blankets, cranberry and chestnut stuffing, creamed brussel sprouts, honey glazed carrots and parsnips, red cabbage, and homemade bread sauce (gf avail).

**Roast Beef Ribeye**, roast potatoes, Yorkshire pudding, honey glazed carrots and parsnips, creamed brussel sprouts, and red cabbage (gf avail).

**Pan Roasted Halibut**, pomme anna, samphire, with crayfish and smoked roe velouté.

**Wild Mushroom and Celeriac Wellington**, with roast potatoes, Yorkshire pudding, roasted carrots and parsnips, celeriac puree, pine nuts and crispy kale (ve)(n).

## *Desserts*

**Warm Christmas Pudding**, with brandy butter or vanilla ice cream (v).

**Winter Berry Crème Brûlée**, homemade spiced shortbread (v).

**Yule Log Brownie**, garnished with fresh clementine and orange gel (v).

**Homemade Boozy Tiramisu**, with coffee jelly, chocolate soil and ice cream (v).

**Trio of Festive Ice Creams**, salted caramel, vanilla and cherry (v)(gf).

## *To Finish*

**Sharing Seasonal Cheeseboard**, Lincolnshire Poacher, Colsten Bassett Stilton, French Brie and Wensleydale with cranberries, mixed artisan crackers, grapes, celery, fig, and cranberry and port chutney (v).

**Choice of barista coffee and homemade petit fours.**

*All prices include VAT. Please inform a member of staff of any allergies. (v) vegetarian, (ve) vegan, (gf) gluten free, (gf avail) gluten free available, (n) contains nuts*