



CHRISTMAS DAY

Five Bells Inn Edenham

£130 per adult

Bucks Fizz on arrival | Homemade festive focaccia for the table

To start

Butternut Squash, Red Pepper & Ginger Soup, with focaccia bread (v)(gfa)(dfa)

Chargrilled Fig, Serrano Ham & Feta Salad, with mulled wine syrup (gf)

Game Terrine, homemade cranberry and port chutney, pickled blackberries and focaccia toast (gfa)

Beetroot Gravadlax, beetroot gel, pickled fennel and toasted bread (gfa)(df)

The Feast

Local Freedom Reared Turkey, roast potatoes, Yorkshire pudding, pigs in blankets, cranberry and chestnut stuffing, caramelised brussel sprouts, honey glazed carrots and parsnips, red cabbage, homemade bread sauce and gravy (gfa)(dfa)

Roast Sirloin of Beef, roast potatoes, Yorkshire pudding, honey glazed carrots and parsnips, caramelised brussel sprouts, red cabbage, and gravy (gfa)(dfa)

Bacon Wrapped Monkfish, wild garlic & rosemary dauphinoise potatoes, vine berry tomatoes, fresh watercress, blanched samphire, with a beurre rouge sauce (gf)

Nut Roast Wreath, roasted squash, cooked lentils, dried apricots, assorted nuts, in a cranberry gravy (v)(n)

To Follow

Warm Christmas Pudding, brandy sauce or ice cream (v)(gfa)

Blackberry and White Chocolate Eton Mess, poached plums and blackberry Chantilly cream (v)(gf)

Chocolate Yule Log, garnished with brownie pieces, fresh clementine and orange gel (v)

Banoffee Pie, caramelised banana, salted caramel sauce and ice cream (v)

Trio of Festive Ice Creams, white chocolate & raspberry, hazelnut & chocolate, and Christmas pudding ice creams, topped with fresh fruit and wafer cone (v)(n)

To Finish

Cheeseboard, selection of cheeses, mixed artisan crackers, grapes, celery, fig, and cranberry & port chutney

Barista Coffee and luxury petit fours