



FESTIVE PARTY MENU

Five Bells Inn Edenham

£40 per adult | 10 - 60 people

To start

Tomato & Garlic Soup, with crusty bread (v)(gfa)(dfa)

Game Terrine, homemade cranberry and port chutney, crunchy toast (gfa)(df)

Gin Cured Salmon, fennel puree, capers, and pickled cucumber (gf)

Brie & Cranberry Tartlet, rocket salad dressed with balsamic (gf)

The Feast

Local Freedom Reared Turkey, roast potatoes, cranberry and chestnut stuffing,
caramelised brussel sprouts, honey glazed carrots and parsnips and gravy (gfa)
(dfa)

Pan Seared Salmon, roasted vegetables, crushed potatoes, and pesto sauce (dfa)(gf)

Ale Braised Beef Feather Blade, horseradish mash, honey glazed carrots and
parsnips, baby onions, spiced red cabbage, gravy (gf)(dfa)

Partridge Casserole, creamy mash, red cabbage and seasonal greens

Wild Mushroom Ravioli, celeriac and wild mushroom sauce (v)

To Follow

Warm Christmas Pudding, brandy sauce (gfa)(v)

Apple & Blackberry Crumble, with ice cream or custard (gf)(v)

Lemon Posset, with homemade shortbread (gf)(v)

Chocolate Delice, layered with caramel and vanilla mousse and salted
caramel ice cream (v)