

The Bluebell Festive Sunday Menu

Starters

Roasted Root Vegetable Soup with Sage and Onion Croutons (Vegan)

Breaded Ham Hock Terrine with a Plum and Date Ketchup

Smoked salmon and prawn salad with Marie Rose Sauce (Gluten Free)

Dolcelatte Mushrooms served on Toasted Ciabatta (Vegetarian, Gluten Free Available)

Turkey and Stuffing Croquettes with Cranberry Sauce

Mains

Traditional Roast Turkey served with Pigs in Blankets, Sage and Onion Stuffing, Mashed Potato, Roast Potato, Honey Roasted Carrots and Parsnips, Braised Red Cabbage, Pancetta Brussels and Turkey Gravy (Gluten Free Available)

Roast Sirloin of Beef (Served Pink), Mashed Potato, Roast Potato, Honey Roasted Carrots and Parsnips, Yorkshire Pudding and Gravy

Steak and Ale Pie served with Mashed Potato and Seasonal Vegetables

Pan Fried Salmon, Crushed New Potato Cake and Seafood Broth (Gluten Free)

Vegan Nut Roast served with Mashed Potato, Roast Potato, Braised Red Cabbage, Brussels and Vegan Gravy

Sides

(All £4.50 or 3 sides for £12.00)

Pigs in Blankets; Braised red cabbage (GF) (VE), Cauliflower Cheese (GF), Pancetta Brussels Sprouts (GF) Sage and Onion Stuffing

Dessert

White Chocolate and Baileys Cheesecake (Vegetarian)

Spiced Winterberry Eaton Mess (Vegetarian)

Christmas Pudding and Brandy Sauce

Jam Sponge and Custard (Vegetarian)

Trio of Chocolate Mousse with Shortbread (Vegetarian, Gluten Free Available)

Vanilla Cheesecake with Strawberry Compote (Gluten Free and Vegan) (Pre-Order Only)

2 course £28 / 3 course £33