

2 Courses £26 | 3 Courses £32

## Starters

Homemade Soup of the Day (V,GF)

Chicken Liver Pate (GFO)
Served with Melba Toast and Winter Chutney

Parma Ham and Melon (GF) Served with Derbyshire Honey Dressing

## Main Course

Roast Turkey Served with all the Trimmings

Ribeye Steak Served with Peppercorn Sauce (£5 Supplement)

Fillet Steak
Served with Peppercorn Sauce (£10 Supplement)

Owen Taylor's Steak and Ale Pie Served with Chips

Bluebell Beef Burger (GFO) Served with Skinny Fries

Vegetarian Wellington Served with Vegan Gravy

## Desserts

Xmas Pudding Served with Brandy Sauce

Crème Brûlée Served with Shortbread Biscuit

Chocolate Torte

Smoked Salmon and Prawn Salad (GF)
Served with Marie Rose Sauce

Button Mushrooms (V,GF) in Port and Stilton Sauce

## Vegan Nut Roast

Seabass Fillets (GF) Served with Cherry Tomato, Chilli, Garlic and White Wine Sauce with King Prawns and Mussels

Salmon Fillet (GF) Served with White Wine, Cream and Prawn Sauce

Homemade Beef Lasagne Served with Chips and Salad

Sticky Toffee Pudding Served with Salted Caramel Ice Cream

Apple Pie Served with Custard

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Make sure to tag us in your pics @thebluebellfg