



THE ROYAL BELL



CHRISTMAS DAY MENU

Three courses £125, including a welcome drink

All mains served with a portion of every side
Additional sides £7 each

STARTERS

Prawn Cocktail (GF)

Bloody Mary Dressing, Avocado Purée, Salmon Roe

Baked Camembert (V)

Rosemary & Garlic, Seasonal Chutney, Grilled Sourdough

Roasted Beetroots (Vg)

Radicchio, Radishes & Balsamic Purée

Signature Steak Tartare

Bourbon Dressing, Miso Truffle Butter, Sourdough, Chives & Parmesan

Maldon Rock Oysters, 6pc (£8 Supplement)

Red Wine Shallot Vinegar, Tabasco & Lemon

Exmoor Caviar 30g (£45 Supplement)

Blinis, Confit Egg Yolk, Chives & Crème Fraiche



MAINS

Served with Honey & Thyme Roasted Carrots & Parsnips, Roasted Goose Fat Potatoes,
Pigs in Blankets, Crispy Brussels Sprouts with Pancetta, Yorkshire Pudding & Unlimited Gravy

Glazed Turkey Breast

32 Day Dry Aged Picanha Rump Beef

Halibut Fillet, 200g

Mushroom Nut Wellington (V)

Harissa Spiced Grilled Celeriac Steak (Vg, GF)

500g Chateaubriand (GF) (£15 Supplement)

Serves 1-2

500g Westholme Wagyu Sirloin (£20 Supplement)

Serves 1-2



DESSERT

TRB Christmas Pudding

Brandied Custard

Forest Fruit Pavlova (GF)

Winter Berries, Cassis Liqueur

Apple Crumble

Whipped Cream

Chocolate Fondue Cake (Vg)

Vanilla Ice Cream, Chocolate Sauce

The prices shown are inclusive of VAT and will have a discretionary 12.5% service charge added to your bill.
For any dietary requirements and allergies, please speak with your server.

