



THE ROYAL BELL



FESTIVE MENU

Starter and main, £75 per person, including a welcome drink
Includes one portion of each side per person as standard

STARTERS

Belle's Triple Onion Soup

Sourdough Croutons, Gruyère, Chives

Prawn Cocktail (GF)

Bloody Mary Dressing, Avocado Purée, Salmon Roe

Baked Camembert (V)

Rosemary & Garlic, Seasonal Chutney, Grilled Sourdough

Roasted Beetroots (Vg)

Radicchio, Radishes, Beetroot & Balsamic Purée

Maldon Rock Oysters, 6pc (£8 Supplement)

Red Wine Shallot Vinegar, Tabasco & Lemon

Exmoor Caviar 30g (£45 Supplement)

Blinis, Confit Egg Yolk, Chives & Crème Fraîche



MAINS

Glazed Turkey Breast

Potato Dauphinoise, Honey Glazed Carrots & Parsnips, Cranberry Sauce & Gravy

Seared Stone Bass

Potato Dauphinoise, Tender Stem Broccoli, Prosecco Sauce & Salmon Roe

Artichoke & Truffle Ravioli (Vg)

Wild Mushrooms, Black Truffle & Fried Sage

Harissa Spiced Grilled Celeriac Steak (Vg, GF)

Braised Leeks, Carrots & Parsnips, Veggie Gravy

500g Chateaubriand (GF) (£15 Supplement)

Serves 1-2





FESTIVE MENU

CONTINUED



SIDES

Additional portions £5 each

Pigs in Blankets (GF)

Cranberry Ketchup

Sage & Onion Stuffing (Vg)

Crispy Onions & Chives

Roast Potatoes (VeO)

Garlic, Thyme & Rosemary Infused Goose Fat

Crispy Brussels Sprouts

Pancetta & Garlic



DESSERTS + £12

TRB Christmas Pudding

Brandy Custard

Chocolate Fondue Cake (Vg)

Vanilla Ice Cream, Chocolate Sauce

Forest Fruit Pavlova (GF)

Meringue, Winter Berries, Cassis Liqueur

British Cheeseboard

Three Artisanal British Cheeses, Seasonal Chutney, Fruits & Buttermilk Seeded Crackers

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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.

