THE ROYAL BELL

FESTIVE MENU

Starter and main, £75 per person, including a welcome drink

STARTERS

Belle's Triple Onion Soup
Sourdough Croutons, Gruyère, Chives

Buttermilk Fried Chicken
Chilli Glaze, Ranch Sauce, Coriander & Lime

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 Ketchup & 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)
Includes two sides
Serves 1–2

FESTIVE MENU
CONTINUED

SIDES + £5

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

THE ROYAL BELL

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.