



THE
BLUE BELL
AT COCKING

Christmas Day Menu

Complimentary Glass of Prosecco or a Soft Drink on arrival

Entrée

Spiced Parsnip Soup served with Parsnip Crisps

Starters

Prawn and Crayfish Tian served with a Lobster Oil Dressing

Game Terrine served with Toasted Sourdough and a Cranberry Compote

Smoked Salmon and Quail Egg Salad with Caviar and Dill Dressing

Wild Mushroom and Chestnut Risotto served with Tarragon Oil (VG)

Mains

Three Bird Roast. Turkey, Duck and Goose served with Roast Gravy, Roasted Potatoes and all the Trimmings

Pheasant Breast Stuffed with Chicken and Tarragon Mousse and Wrapped in Smoked Bacon

Pan Fried Loin of Cod with Roasted Mediterranean Vegetables served with a Pesto Dressing

Organic Nut and Seed Roast Served with a Cranberry and Port Sauce, Roasted Potatoes and All The Trimmings

Puddings

18 Month Matured Christmas Pudding served with Brandy Sauce Anglaise

Poached Pear in Red Wine with Chocolate Sauce and Ice Cream (Vg)

Spiced Ginger Pudding with Toffee Sauce

Sherry Trifle Cheesecake

Cheese Platter

Selection of English Cheeses and Biscuits

Coffee, Mince Pies and Petit Fours

£75 per person — £50 for children — £25 deposit before December 1 2020 with balance by December 16 2020

Please remember that the maximum party size is six people

Contact Steve on 01730 239 669 with your provisional booking or complete the booking form overleaf and drop in to the Blue Bell at Cocking with your deposit.

Christmas Day Booking Form

To avoid disappointment, please complete the form and return to us as soon as possible.

Provisional bookings will be taken by telephone but a non-refundable deposit of £25 per person is required in order to confirm your booking

Please inform us if you have any allergies or special requirements when you pre-order

Name of Booking	
Total Number in Party (Max 6)	
Time	
Contact Telephone Number	

	Quantity
Spiced Parsnip Soup	
Prawn and Crayfish Tian	
Game Terrine	
Smoked Salmon and Quail Egg Salad	
Wild Mushroom and Chestnut Risotto	
Three Bird Roast	
Pheasant Breast Stuffed with Chicken and Tarragon Mousse	
Pan Fried Loin of Cod with Roasted Mediterranean Vegetables	
Organic Nut and Seed Roast	
18 Month Matured Christmas Pudding	
Poached Pear in Red Wine with Chocolate Sauce	
Spiced Ginger Pudding	
Sherry Trifle Cheesecake	