

FESTIVE MENU

STARTERS

Homemade Seasonal Soup (v)

served with grilled sourdough bread (vegan option also available)

Venison & Beef Shin Terrine

with roasted beetroot, horseradish purée & sourdough toast

Atlantic Prawn & Crayfish Cocktail

crisp baby gem lettuce, cherry tomato & Marie Rose sauce

Creamy Roasted Garlic Mushrooms (v)

with oak smoked Wensleydale cheese on toasted rustic bread

MAINS

Traditional Roast Hand-Carved Turkey Breast

Yorkshire pudding, pigs in blankets, sage & onion stuffing,
roast potatoes and seasonal vegetables

Winter Slow Braised Beef

creamy mash, smoked bacon, carrots & baby onions, red wine sauce

Slow-roasted Yorkshire Pork Belly

With mustard mash, braised red cabbage, apple cider gravy

Pan-seared Sea Bass

crushed potatoes, winter greens, champagne & chive sauce

Char-grilled 8oz Sirloin Steak & Chunky Chips

roasted mushroom, grilled tomato, peppercorn sauce (+£6 supplement)

Roast Mushroom, Spinach & White Truffle Pie (vg)

chive mash, honey-glazed carrots, mushroom gravy

PUDDINGS

Traditional Christmas Pudding

with warm homemade brandy sauce (v) or with vegan custard

Sticky Toffee Pudding

with butterscotch sauce, rum & raisin ice cream

Vanilla Cheesecake

with mulled winter berries & white chocolate sauce

Three Cheeses

with apple & ale chutney, biscuits & grapes (v) (+£4 supplement)

2 Courses £31.95 or 3 Courses £36.95

Available from 23rd November to 24th December, lunch & dinner, excluding Sundays.

A children's two-course menu of Roasted Turkey Breast & Christmas Pudding
or Ice Cream is available to order for £12.95



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Telephone 01977 620697 or book online www.bluebellwentbridge.co.uk

A pre-order will be requested for parties over 12 guests.
Dietary requirements must be advised at the time of your pre-order.