



STARTERS

Roasted celeriac soup,
toasted chestnuts & seeds (v)

Quinoa, beetroot, avocado,
Brussel tops, watercress &
pumpkin seed salad (v) (gf)

Cobble Lane cured beef &
red wine salami,
root vegetable remoulade,
pistachios

Chicken liver parfait,
winter pickles, quince jelly
Severn & Wye smoked salmon,
pickled cucumber, shallots,
capers, lemon

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops, chestnuts

6oz Aberdeen Angus sirloin,
triple cooked chips,
roasted shallots, watercress,
béarnaise

Spiced cider braised pork belly,
Bramley apple purée,
red cabbage & cranberries

Pan fried sea bass, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Beetroot,
fennel & mixed nut roast, Bloody
Mary sauce, Jerusalem artichokes,
olive oil roast potatoes (v) (gf)

PUDDINGS

Blue Monday cheese,
quince jelly, celery,
seeded crackers

Bramley apple &
cranberry crumble, custard

Christmas pudding,
brandy butter ice cream

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

3 courses £27.50

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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