

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

MAINS

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

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Roast Creedy Carver
duck breast, duck leg croquette,
butternut squash purée, chicory,
cherries, brandy

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

Celeriac, Jerusalem artichoke
and spinach pithivier, crushed
winter roots, Brussel tops (vg)

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Apple and quince crumble,
custard

Spiced winter fruit Bakewell,
clotted cream

Cenarth brie, quince jelly, celery,
seeded crackers

Adult £75 Child £50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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