



THE BELL  
AT MARLINGFORD

# Festive Menu

2 Courses £27 3 Courses £34

## STARTERS

Sweet Potato & Parsnip Soup with Chestnuts, Cranberries & Fresh Thyme, served with Hingham Bakery's Sour Dough Bread (v) (ve/a) (gf/a) (df/a) (n)

Smoked Salmon, Lemon & Dill Pâté served with Toasted Granary Bread and Salted Butter (gf/a)

Baked Ham Hock Pots served with Hingham Bakery's Sour Dough Bread and Salted Butter (gf/a)

## MAINS

Roasted Crown of Turkey served with Roasted Potatoes, Carrots, Broccoli, Brussel Sprouts, Roasted Parsnips, Sage & Onion Stuffing, Pigs in Blankets, Yorkshire Pudding and Gravy (gf/a) (df/a)

Roasted Topside of Local Beef served with Roasted Potatoes, Carrots, Broccoli, Brussel Sprouts, Roasted Parsnips, Sage & Onion Stuffing, Pigs in Blankets, Yorkshire Pudding and Gravy (gf/a) (df/a)

Beetroot & Butternut Squash Wellington served with Roasted Potatoes, Carrots, Broccoli, Brussel Sprouts, Roasted Parsnips, Sage & Onion Stuffing, Yorkshire Pudding and Gravy (v) (ve/a) (df/a)

Baked Haddock served on Sautéed Potatoes, Carrots, Broccoli, Brussel Sprouts, and Roasted Parsnips with Cranberry & Chestnut Stuffing and a Parsley Velouté (gf) (n)

## DESSERTS

Christmas Pudding and Brandy Cream (v) (ve/a) (df/a) (gf/a)

Sticky Chocolate Orange Cake with Dann's Vanilla Ice Cream (v)

Bramley Apple Pie served Warm with Custard (v)

Selection of Norfolk Cheese's, Artisan Biscuits and Fig Chutney (gf/a) (+£3 supplement)

We use a large array of ingredients in the kitchen. If you have any allergies or dietary requirements, please make us aware on your booking form.  
(v) vegetarian (ve) vegan (df) dairy free (gf) gluten free (n) contains nuts (/a) available/alternative

Available throughout December. Pre-order only.  
Subject to availability.