

The Blue Bell Inn

CHRISTMAS EVE CHAMPAGNE BREAKFAST

Two Courses with Champagne £20

Served 10am - 11.30am.

Starters £5.50

Granola, winter berry & yoghurt sundae

Wood fired local breads, yoghurt butter, jam & marmalade

Fresh mini pastries

Mains £8.50

Oak smoked salmon, scrambled duck eggs on toast, chive crème fraîche (ga)

Blue Bell pancakes, crispy bacon, maple syrup

Hot smoked mackerel, granary toast, watercress, mustard hollandaise (ga)

Full English Breakfast: Lincolnshire sausages, Taylor's streaky bacon, fried duck egg, Poxton black pudding, slow roast tomato, field mushroom, Heinz baked beans, toast (£2 supplement)

Veggie English: two veggie sausages, bubble & squeak, field mushroom, fried duck egg, Heinz baked beans, toast

Extras

Toast, field mushroom, Heinz baked beans £1.00 per item

Taylor's bacon, egg, Lincolnshire sausage, Poxton black pudding £1.50 per item

Smoked salmon £2.00 per item

Glass Champagne 125ml: Bernard Remy NV: £7.25

Bottle Champagne: Bernard Remy NV: £38.50

Glass Prosecco: Prosecco DOC 'Favola' Extra Dry NV £5.50 (125ml)

Fresh fish, unsurprisingly, may contain bones. Dishes may contain nuts or nut traces.

Scrambled egg will be made with love (and butter).

We do use wheat products in our kitchens, please ask if you any allergies.

Our staff receive 100% of any tips & service is not included.

(v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable