

# The Blue Bell Inn

## **New Year's Eve 2017**

Arrival 7.30pm for 8pm

**£52.50 per person, includes DJ from 10.30pm**

Prosecco on arrival

(Prosecco IGT 'Favola' Extra Dry NV, 11.5% Veneto, Italy)

Taste of the Bell Platter

*A selection of your favourite dishes from 2017 in miniature*

Five Mile goat's cheese, spring onion & pine nut risotto balls, tomato jam; Confit chicken leg & wild mushroom terrine, pub chutney; Crispy duck spring rolls, hoisin sauce; Oak smoked salmon, roasted heritage beetroot, herb crème fraiche; Watercress  
*(Served with ciabatta & sour dough toasts)*

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Black cherry sorbet (g)

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Pan fried Barbary duck breast, braised potato fondant, garlic green beans, redcurrant jus (g)

Oven-baked Monkfish in Parma ham, crispy potato rosti, buttered samphire, prawn, chive & parmesan velouté (g)

Roasted wild mushroom & black truffle chicken crown to share, duck fat roast potatoes, caramelised carrots & parsnips, our 'pigs in blankets,' rye bread sauce, pan juices (ga)

Slow braised blade of beef, horseradish mash, honey roasted baby vegetables, Madeira jus, crispy shallots (g)

*a vegetarian option is available, please ask.*

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Taste of the Bell Dessert Platter

*A selection of your favourite dishes from 2017 in miniature*

Blackcurrant parfait, dark chocolate crumb;

White chocolate, vanilla & honeycomb cheesecake fool;

Chocolate & cherry brownie, hot chocolate sauce, clotted cream ice cream;

Citrus tart, raspberry sorbet;

Toffee apple, granola crumble, creme anglaise

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British farmhouse cheese slate: pub chutney, biscuits: £6.50 per head

Don't forget your Champagne..... feel free to pre-order your midnight fizz when you sit down.

**Bernard Remy NV** France £38.50

**Piper Heidseick NV** France £55.00

**Laurent Perrier Rosé NV** France £72.50

Or for a real treat.....

**Pol Roger Vintage** France £90.00

**Disco in the bar until late. Admission to the bar on the night is free.**