

Christmas Day Lunch 2024

Roast tomato and red pepper velouté, rosemary Focaccia

Poached native Lobster ravioli, shellfish bisque sauce

Double baked Comté Cheese and smoked Haddock souffle, watercress leaves

Black truffle and Brie arancini, creamy wild mushrooms

Chicken liver and foie gras parfait, port and balsamic preserved
figs, toasted Brioche

Pan roast Devon Scallops, Jerusalem Artichoke purée, sea samphire and caviar

Roast Hereford Turkey with apricot, Pork and sage stuffing, Duck fat roast
potatoes, pigs in blankets, roasted root vegetables, cranberry sauce
and bread sauce

Roast fillet of Turbot, poached salsify, lightly spiced mussel cream broth,
wilted spinach,

Aged Brecon Beef Wellington, mushroom duxelle, pomme purée,
purple sprouting broccoli and red wine jus

Butternut squash, sage and chestnut pasta rotolo, Cavolo Nero

Kir Royale Champagne sorbet

The Bell's Christmas Pudding with rich rum and brandy sauce and clotted cream

Dark chocolate and cherry Black Forest Gateau trifle

Caramelized pear tart tatin, vanilla bean ice cream

Selection of Welsh cheeses with crackers, quince jelly and grapes

£155.00 per person

Head Chef - Joseph Colman

Please inform one of the staff if you have any dietary requirements

Please note, a service charge of 10% will be added to your bill and passed on to our staff