

# The Bell at Skenfrith

## Christmas Party Menu

### *A Glass of Sparkling Wine on Arrival*

Tomato and red pepper soup, warm focaccia

Game and pistachio terrine, toasted brioche, Cumberland sauce

Deep fried herb crusted Perl Wen Brie bonbons, cranberry compote and watercress

Home cured Salmon gravadlax, horseradish cream



Roast turkey with apricot, pork and sage stuffing, pigs in blankets, roasted root vegetables, cranberry sauce and bread sauce

Grilled fillet of cod, crushed potatoes, prawn and herb beurre blanc

Double baked three cheese soufflé, wild mushroom and spinach cream

Pan seared duck breast, confit potato, tender stem broccoli and cherry jus



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

Dark chocolate mousse, praline crumbs, pistachio ice cream

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

Vanilla bean crème brulée, berry compote, Bell's buttery shortbread

**£60.00 per person**

**Head Chef - Joseph Colman**

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform one of the staff if you have any concerns or dietary requirements. We will always try to accommodate you.

**Please note that a discretionary service charge of 10% will be added to your bill and passed on to our staff.**