

THE EIGHT BELLS

JEVINGTON

FESTIVE SET MENU

STARTERS

CELERICAC & HAZELNUT SOUP

*with roasted buckwheat
and truffle oil (VE)*

SCOTCH EGG

*with a spiced, mulled cinnamon
& apple chutney (GF)*

ROASTED CAUIFLOWER & BROCCOLI SALAD

*with radicchio, fennel, macerated
raisins, spiced hummus and
walnut crumb (GF, VE)*

MAINS

STUFFED & ROLLED TURKEY BREAST

*with sweet potato fondant, honey-
roasted winter vegetables, a red wine &
carrot purée and bread sauce (GF)*

CHALK STREAM TROUT WELLINGTON

*with creamy mash, green herbs and a
Champagne & caper velouté*

WHOLE-BAKED BUTTERNUT SQUASH

*with cranberry & chestnut stuffing, oat
crumble and parsley sauce (GF, VE)*

PUDDINGS

'CHRISTMAS MESS'

*Chocolate sponge, Italian meringue,
sour cherry, cocoa nibs and mulled
wine ice cream (V)*

WARM BAKED PEAR

*with granola, butterscotch sauce
and brandy mascarpone (GF, VO)*

ICE CREAMS & SORBETS

*two scoops with a choice
of topping*

TWO COURSES £24 | THREE COURSES £30

ADD A 125ML GLASS OF RATHFINNY CLASSIC CUVÉE FOR £10 OR A BOTTLE FOR £54

EXTRAS

'DEER IN DUVETS'

*with prune, chestnut &
wholegrain mustard (DF)*

£9 (AS A PRE-STARTER OR SIDE)

SHREDDED BRUSSEL SPROUTS

*with chilli, lemon & roasted chestnuts
(VE)*

£6

TRUFFLED CROQUETTES

*with melted vacherin
(GF, V)*

£8

DUO OF LOCAL CHEESES

*with condiments
(GO)*

£8

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, VO = Vegan Option

*Please let us know if you have any allergies or special dietary requirements so we can do our best to accommodate you.
We add a 10% service charge to our bills, which all goes to our staff, but please let us know if you would like it removed.*

