

The Bell at Ramsbury

Freehouse. Hotel. Restaurant. Café

Christmas function menu

3 courses @ £34 2 courses @£29

For tables of 8 to 16 pre order from the menu, over this set menu of a single choice per course

Ramsbury honey beer soda bread, estate rapeseed oil

To start

Crown prince squash soup, crispy sage (v, vg)

Terrine of estate game, apple chutney, bread crisps

Home smoked trout, cucumber & crab

Jerusalem artichoke, toasted hazelnut, black garlic & pear salad (v, vg)

Wild mushroom, brussel sprout, dried cranberry & quinoa (v, vg)

To follow

Roast pheasant breast, crispy thigh, bread sauce, leeks & prunes

Seasonally spiced root vegetable wellington, salsa verde (v, vg)

Turkey and ham pie, celeriac puree, roast parsnips

Pan roasted cod, braised beans with tomato & pancetta, purple sprouting broccoli

Ramsbury estate venison burger, Swiss cheese, burger sauce, gem lettuce, tomato, brioche bun & fries

To finish

Traditional Christmas pudding, brandy butter & custard

Sticky toffee pudding, toffee sauce, vanilla ice cream

Port poached pear, walnut cream, blue cheese ice cream

Pineapple parfait, roasted pineapple, rum & raisin ice cream

Trio of local cheeses, crackers & chutney

Mince pies & coffee

Also available for the whole table with 48hrs notice

Traditionally garnished bronze turkey (vegan nut roast for vegans & vegetarians)

Beef wellington, truffle mash, red wine sauce, glazed heritage carrots (supp £8pp)