NEW YEAR'S EVE 2026

The Bell Inn

31ST DECEMBER 2026

RING IN 2027 WITH 5 COURSE AT THE BELL INN

CANAPÉS

CRAB & DILL ARANCINI | MUSHROOM & TRUFFLE CONE

STARTER

MAPLE ROASTED PUMPKIN SALAD
WITH GOAT'S CHEESE CHANTILLY, SALT BAKED CELERIAC, CRANBERRY GEL,
SAVOURY GRANOLA, CHIVE DRESSING, CRISPY SAGE & CHESTNUT

FISH COURSE

CITRUS CURED SALMON
BEETROOT THREE WAYS~ PICKLED, ROASTED & GEL,
JULIENNE OF GRANNY SMITH APPLE, TREACLE BREAD, DILL WHIPPED BUTTER,
PROSECCO CRÈME FRAÎCHE & LUMPFISH ROE

MAIN COURSE

ROASTED BEEF FILLET & GLAZED BRISKET IN BLACK GARLIC & TREACLE
DUCK FAT ROASTED CARROTS, CHARRED HISPI CABBAGE,
POTATO & BLACK GARLIC HASH,
MUSTARD MAYONNAISE & TRUFFLE JUS

TRIO OF DESSERTS

CLEMENTINE MERINGUE TART
YUZU ANGLAISE, YOGHURT SORBET &, CRANBERRY MARSHMALLOW
BITTER CHOCOLATE PAVÉ & STRACCIATELLA CHANTILLY
BAILEY'S CHOUX BUN WITH CHANTILLY CREAM

TRUFFLES

ESPRESSO MARTINI | POPCORN & POPPING CANDY

£84.95 PER PERSON

BOOK ONLINE OR CALL 01375 642463

ALL INGREDIENTS ARE SOURCED FROM TRUSTED LOCAL PRODUCERS WHERE POSSIBLE.
PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS | 10% DISCRETIONARY SERVICE CHARGE IS ADDED