

Christmas at The Blue Bell

Christmas Day Four course dinner

12.30pm – 3.00pm

£70.00 per head – Children £35.00 per head aged between 4

& 12 years old

Bookings only

Starters

Carrot, coriander & cumin soup

Chicken liver pate

Garlic King Prawns

Main event

Roast Norfolk turkey breast with stuffing,
pigs in blankets & golden gravy

Served with roast and new potatoes,
roasted parsnip,
brussel sprouts & glazed carrots

Fillet of beef, Yorkshire pudding, pigs in blankets & meat
gravy

Served with roast and new potatoes,
roasted parsnip,
brussel sprouts & glazed carrots



Cod loin in lemon & butter sauce
Served with roast and new potatoes,
roasted parsnip,
brussel sprouts & glazed carrots

Camembert, spinach & mushroom wellington with a
mushroom sauce
Served with vegetarian roast and new potatoes,
roasted parsnip,
Brussel sprouts & glazed carrots

Desserts

Warm chocolate brownie with cream
Lemon meringue pie with cream
Traditional Christmas pudding & brandy sauce
Cookie dough ice cream

Followed by coffee and homemade shortbread

Deposit of £20.00 per head to be paid at the time of the booking.
Full balance due by 15th December.

Any bookings received after the 15th December the full balance to be paid at the time of the booking.

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A red ceramic mug with a white interior and a plaid ribbon tied around the handle. In front of the mug is a round, golden-brown cookie with a decorative pattern, and a slice of orange. The background is a soft, out-of-focus bokeh of light spots.