

The Blue Bell Inn Emsworth Ltd.

Christmas Menu 2009

Starters

Gilo's homemade duck liver & brandy parfait & toast

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Cray fish tail and prawn cocktail with buttered brown bread

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King prawns cooked in garlic butter

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Homemade creamy curried parsnip soup with parsnip crisps

Mains

*Individual roasted turkey fillet stuffed with sage & onion, Pigs in blankets
& Chestnut stuffing*

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*Traditional roast Scottish sirloin with a rich port jus, chestnut stuffing &
Yorkshire pudding*

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*Roasted cod fillet with a pesto crust and roasted red pepper and tomato
sauce*

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Mushroom and chestnut vegetable suet pudding ♡

Dessert

Individual Christmas pudding with cream, custard or brandy butter

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Aunty Carol's mince pies with cream, custard or brandy butter

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Home made orange and cranberry cheesecake

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Homemade mocha mousses

2 Courses £16.95

3 Courses £19.95

4 Courses including a cheese course £21.95

Available from the 1st of December Pre-bookings only

Please note that there is a 10% surcharge on tables greater than six

This menu is designed exclusively by Chef Thomas Giles Babb

All our meat is supplied by Treagust and Sons of Emsworth

All our fish & shellfish is supplied by Solent Fish Ltd

or Johnsons Fish Enterprises both of Portsmouth

To book a table or to make an enquiry phone (01243) 373394

or email info@bluebellinnemsworth.co.uk
