

THE EIGHT BELLS

JEVINGTON

CHRISTMAS DAY MENU

BREAD & PICKLES

Malted sourdough with homemade whipped butter and smoked salt (GO, V, VO)

SMOKED PARNSIP & WHITE ONION VELOUTÉ

Winter truffle and chive oil (GF, VE)

ROASTED BEETROOT & WINTER CITRUS SALAD

Smoked labneh, candied walnuts, bitter leaf with orange & thyme dressing (GF, VO)

OR

SALMON GRAVLAX

Cucumber gel, fennel with elderflower & rye crumb (DF, GO)

OR

CONFIT DUCK RILLETTES

Spiced orange purée, pistachio and pickled kohlrabi on brioche toast (GO)

TURKEY BALLOTINE

Fondant potato, maple glaze carrots, crispy pancetta, red cabbage purée, chestnut crumb with a Madeira reduction (DO, GO)

OR

ROASTED COD LOIN

Burnt parsnip puree, potato pavé, champagne & mussel velouté (GF)

OR

WILD MUSHROOM & BUCKWHEAT PORRIDGE

Pickled girolles, hazelnut & thyme crumb with a smoked garlic broth (GF, VO)

TUNWORTH & TRUFFLE POTATO BON BONS

Pickled walnut and quince (GF)

WARM STICKY GINGER PUDDING

Treacle toffee sauce and cinnamon ice cream (DO, GF)

OR

FESTIVE-STYLE BANOFFEE

(V)

MINI MINCE PIES

(VO)

£120, INCLUDING WELCOME DRINK (OR UNLIMITED SOFT DRINKS FOR TEENS)
UNDER 12'S MENU AVAILABLE FOR £60

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option, 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 12.5% service charge to our bills, which all goes to our staff, but please let us know if you would like it removed.