

# Christmas Party Menu



## STARTERS

Celeriac and chestnut soup

King prawns, chilli, julienne apple, pickled fennel

Chicken and duck liver pressing, sourdough toast

Artichoke, glazed fig, walnut and mandarin **(VG)**

## MAINS

Roast free range Norfolk Bronze turkey, pork chipolata, cranberry stuffing, bread sauce, duck fat roast potatoes, honey roast parsnips, sautéed Brussels sprouts, roasting juices

Braised blade of red poll beef bourguignon, kale, mustard mash

Cod loin, sage crust, pumpkin crush, preserved lemon, pistachio vinaigrette

Turnip orzotto with spelt, chanterelles, mushroom dust, black truffle and watercress **(VG)**

## DESSERTS

Six Bells Christmas pudding, brandy cream

Black forest chocolate mousse, clotted cream

Preston St Mary apple crumble, poached plum and ice cream

Textures of honey **(V)**

**TWO COURSES £19.50/ THREE COURSES £24**

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.  
For full allergen information please ask for the manager or go to [www.thesixbellspreston.com](http://www.thesixbellspreston.com)