

A decorative border of golden floral and berry motifs frames the top and bottom of the page. The motifs include clusters of small round berries, larger pointed berries, and stylized leaves.

CHRISTMAS
AND
NEW YEAR



THE BELLHOUSE

CHRISTMAS FAYRE LUNCH

TWO COURSES 15.95 | THREE COURSES 20.95

Available 26 November - 21 December 2018 | Monday - Friday 12pm - 4:30pm

TO START

LEEK AND POTATO SOUP ^{(OG)(V)}

infused with sage & served with warm bread & butter with pickled garlic

CRISPY FILO CUP ^(VG)

filled with mushroom duxelle & topped with roasted chestnuts & wild rocket

PRAWN & COLNE VALLEY SMOKED SALMON TIAN ^(OG)

with marie rose sauce & rustic bread

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)

with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

SLOW ROASTED SHOULDER OF LAMB ^(GF)

with garlic mashed potatoes, seasonal vegetables & rosemary jus

PAN FRIED FILLET OF SEA BASS ^(GF)

with crushed new potatoes, fennel purée, green beans & a light fish velouté

CRANBERRY & NUT ROAST ^{(VG)(GF)}

with roast potatoes, seasonal vegetables & vegetable gravy

8oz BRITISH RUMP STEAK ^{(GF) £5 SUPPLEMENT}

with grilled flat mushroom, confit tomato, skin on chips & peppercorn sauce

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}

with brandy sauce & winter berry compote

NEW YORK CHEESECAKE ^(V)

with strawberry compote

GLUTEN FREE CHOCOLATE & ALMOND BROWNIE ^{(OV)(GF)}

with vanilla ice cream

EAST ANGLIAN CHEESE BOARD ^{(V) £3 SUPPLEMENT}

with crackers, celery, grapes & house chutney

^(V)Vegetarian ^(VG)Vegan ^(OV)Optional Vegan ^(GF)Gluten Free ^(OG)Optional Gluten Free. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify your waiter prior to ordering. Full allergen information available upon request. Game dishes may contain shot. Fish & chicken dishes may contain bones. Some of our dishes contain alcohol, please ask a member of staff for more information

For booked and pre-ordered tables only. A non-refundable £10 deposit per person to be paid at time of booking

Pre-order required 30 days prior to booking or upon reservation if party within 30 days

A 10% service charge will be added to all bookings over six people

All customers under the age of 25 will require ID to purchase alcoholic beverages

Please be advised that sittings are for a maximum of two hours

Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

CHRISTMAS FAYRE EVENING & WEEKEND

THREE COURSES 25.95

Available 26 November - 22 December 2018 | Monday - Friday from 5pm | All Day Saturday

TO START

LEEK AND POTATO SOUP ^{(OG)(V)}

infused with sage & served with warm bread & butter with pickled garlic

CRISPY FILO CUP ^(VG)

filled with mushroom duxcel topped with roasted chestnuts & wild rocket

PRAWN AND COLNE VALLEY SMOKED SALMON TIAN ^(OG)

with marie rose sauce & rustic bread

CRISPY STRIPS OF CHILLI BEEF

with asian coleslaw & hoisin & plum sauce

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)

with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

SLOW ROASTED SHOULDER OF LAMB ^(GF)

with garlic mashed potatoes, seasonal vegetables & rosemary jus

PAN FRIED FILLET OF SEA BASS ^(GF)

served with crushed new potatoes, fennel purée, green beans & light fish velouté

CRANBERRY & NUT ROAST ^{(VG)(GF)}

served with roast potatoes, seasonal vegetables & vegetable gravy

8oz RUMP STEAK ^{(GF) £5 SUPPLEMENT}

with grilled flat mushroom, confit tomato, skin on chips & peppercorn sauce

12hr SLOW COOKED PORK BELLY

stuffed with black pudding & apricots served on colcannon mashed potatoes, seasonal vegetables & rich jus

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}

with brandy sauce & winter berry compote

NEW YORK CHEESECAKE ^(V)

with strawberry compote

GLUTEN FREE CHOCOLATE & ALMOND BROWNIE ^{(OV)(GF)}

with vanilla ice cream

EAST ANGLIAN CHEESE BOARD ^{(V) £3 SUPPLEMENT}

with crackers, celery, grapes & house chutney

SORRENTO LEMON POSSET ^(V)

with gingerbread biscuit

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Please see Christmas Fayre Lunch for full booking details

CHRISTMAS DAY

THREE COURSES 79.95
Available 25 December 2018 Only

TO START

ROASTED PARSNIP & CHESTNUT SOUP ^{(OV)(OG)}
topped with parsnip crisps & served with warm bread & salted butter

POTTED MACKEREL PÂTÉ ^(OG)
topped with brown shrimp butter, served with melba toast & watercress

FESTIVE BOXED BAKED CAMEMBERT ^{(V)(OG)}
with cranberry chutney & artisan breads

PRESSED GAME TERRINE ^(OG)
wrapped in pancetta with celeriac remoulade, dressed leaves, balsamic & shallot dressing

MULLED WINE POACHED WILLIAM PEAR & PEACHES ^{(V)(GF)}
with ribbons of vegetables

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)
with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

30 DAY DRIED AGED ENGLISH SIRLOIN OF BEEF ^(OG)
with carrot & swede purée, roast potatoes, seasonal vegetables, yorkshire pudding & red wine jus

ROAST LEG OF SALT MARSH LAMB ^(OG)
with ratatouille, roast potatoes, seasonal vegetables, yorkshire pudding & rosemary gravy

PAN FRIED FILLET OF BLACK COD ^(GF)
with new england clam chowder & pancetta crisp

WILD MUSHROOM RISOTTO ^{(V)(G)}
with pine nuts, italian hard cheese, watercress & truffle oil

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}
with brandy cream & winter berry compote

SEVILLE ORANGE & DARK CHOCOLATE TORTE ^{(OV)(GF)}
with vanilla ice cream

BRIOCHE & BUTTER PUDDING ^(V)
with calvados soaked apricots & sultanas with crème anglaise

FESTIVE MINCE FILO PARCELS
with vanilla ice cream

BRITISH CHEESE SELECTION ^{(V)(OG)}
with crackers, celery, grapes & house chutney

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For booked and pre-ordered tables only. A non-refundable £15 deposit per person to be paid at time of booking
Full Payment Required By 22 November, Pre-Order Required By 6 December Or Upon Booking If After This Date
A 10% service charge will be added to all bookings

All customers under the age of 25 will require ID to purchase alcoholic beverages. Please be advised that sittings are for a maximum of two hours
Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

CHILDRENS CHRISTMAS DAY

THREE COURSES 39.95
Available 25 December 2018 Only | For Children Up To Twelve Years Old Only

TO START

CLASSIC PRAWN COCKTAIL ^(OG)
on a bed of crisp iceberg dressed with marie rose sauce

HEINZ® TOMATO SOUP ^{(V)(OG)}
with bread & butter

FANNED MELON & PARMA HAM ^{(OV)(GF)}
with raspberry coulis

CHICKEN LIVER PÂTÉ
with melba toast

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)
with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

CRANBERRY NUT ROAST ^{(OV)(GF)}
with roast potatoes, cauliflower cheese, seasonal vegetables & vegetarian gravy

MINI FISH & CHIPS
with buttered garden peas, house tartare & lemon wedge

CHEESEBURGER SLIDER ^(OG)
with burger garnish & chips

MAC 'N' CHEESE ^(V)
with garlic bread

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}
with english custard & winter berry compote

FRUIT SKEWERS ^{(OV)(GF)}
strawberries, watermelon, pineapple & kiwi fruit skewers
with berry compote or chocolate dipping sauce

CHOCOLATE BROWNIE SUNDAE ^{(V)(GF)}
warm chocolate brownie chunks layered with vanilla ice cream & chocolate fudge sauce

NEOPOLITAN ICE CREAM ^{(V)(OG)}
with a wafer curl

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Please see Christmas Day for full booking details

BOXING DAY

THREE COURSES 39.95

Available 26 December 2018

TO START

ROASTED RED PEPPER & TOMATO SOUP ^{(OVG)(OG)}
with warm bread & salted butter

DUCK & ORANGE PÂTÉ ^(OG)
with house chutney & melba toast

COLNE VALLEY SMOKED SALMON ^(OG)
with baby capers, lemon oil & brown bread

CASHEL BLUE, PINE NUT & POACHED PEAR SALAD ^{(OVG)(GF)}
with red wine reduction & mixed leaves

TO FOLLOW

30 DAY DRIED AGED ENGLISH SIRLOIN OF BEEF ^(OG)
with roast potatoes, yorkshire pudding, seasonal vegetables & red wine gravy

ROASTED LEG OF SUFFOLK PORK ^(OG)
with roast potatoes, crackling, yorkshire pudding, seasonal vegetables & aspal cider cream sauce

ROASTED SUFFOLK TURKEY ^(OG)
with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & red wine gravy

CRANBERRY NUT ROAST ^{(OVG)(GF)}
with roast potatoes, seasonal vegetables & vegetable gravy

COLD MEATS & PICKLES ^(GF)
with 'bubble & squeak' & homemade piccalilli

TRADITIONAL FISH & CHIPS
beer battered atlantic cod with skin on chips, minted mushy peas, lemon wedge & house tartare sauce

CHARGRILLED BEEF BURGER
topped with pulled pork & monterey jack cheese, served in a brioche bun with burger garnish, skin on chips & house slaw

TO FINISH

CORNISH LEMON CHEESECAKE
with vanilla ice cream

MADAGASCAN VANILLA CRÉME BRÛLÉE ^{(V)(OG)}
with homemade shortbread

APPLE & SULTANA OAT CRUMBLE ^{(V)(GF)}
with english custard

RICH CHOCOLATE ORANGE TORTE ^(OVG)
with vanilla ice cream

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For booked and pre-ordered tables only. A non-refundable £10 deposit per person to be paid at time of booking
Full Payment Required By 29 November. Pre-Order Required By 13 December Or Upon Booking If After This Date
A 10% service charge will be added to all bookings

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Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

CHILDRENS BOXING DAY

THREE COURSES 19.95

Available 26 December 2018 Only | For Children Up To Twelve Years Old Only

TO START

CLASSIC PRAWN COCKTAIL ^(OG)
on a bed of crisp iceberg dressed with marie rose sauce

HEINZ[®] TOMATO SOUP ^{(V)(OG)}
with bread & butter

GARLIC BREAD ^(V)

CHICKEN LIVER PÂTÉ ^(OG)
with melba toast

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)
with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

30 DAY DRIED AGED ENGLISH SIRLOIN OF BEEF ^(OG)
with roast potatoes, yorkshire pudding, seasonal vegetables & rich beef gravy

CRANBERRY NUT ROAST ^{(OVG)(GF)}
with roast potatoes, cauliflower cheese, seasonal vegetables & vegetrian gravy

CHICKEN GOUJONS
with buttered corn on the cob & chips

5oz RUMP STEAK ^(GF)
with chips & salad garnish

TOMATO, BASIL & MOZZARELLA PASTA ^(V)
with garlic bread

TO FINISH

APPLE CRUMBLE ^{(OVG)(GF)}
with vanilla ice cream

TROPICAL FRUIT SALAD ^{(OVG)(GF)}
with honey & lime dressing

CHOCOLATE BROWNIE SUNDAE ^{(V)(GF)}
warm chocolate brownie chunks layered with vanilla ice cream & chocolate fudge sauce

KNICKERBOCKER GLORY ^{(V)(OG)}
topped with whipped cream, wafer straw & a cherry

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Please see Boxing Day for full booking details

NEW YEARS EVE

FOUR COURSES 59.95

Available 31 December 2018

ENTERTAINMENT FROM GARY COOK

TO START

SEARED SCOTTISH SCALLOPS ^(GF)
with cauliflower purée, local black pudding & apple jelly

TOWER OF MEDITERRANEAN VEGETABLES ^{(VG)(GF)}
with cashew cheese & salsa verdi

PRESSED CHICKEN & CHORIZO TERRINE ^(OG)
wrapped in leeks with toasted brioche, pear & apple chutney

RED LENTIL & WINTER VEGETABLE SOUP ^{(OG)(OVG)}
with soda bread & salted butter

TO FOLLOW

PAN FRIED SEA BASS ^(GF)
with jerusalem artichoke purée, crushed new potatoes, braised fennel & lime jelly

WINTER VEGETABLE ROULADE ^(VG)
hand rolled rice roulade with beetroot, spinach, mixed nuts & pumpkin seeds, with brussels sprout purée, braised red cabbage & rich vegan gravy

30 DAY BRITISH 8OZ RIB EYE ^(GF)
with confit tomato, grilled flat mushroom, hand cut chips & brandy peppercorn sauce

PORK TENDERLOIN ^(GF)
stuffed with wild mushrooms & sage, wrapped in pancetta with dauphinoise potatoes, confit shallot, carrot purée & port jus

TO FINISH

GRANNY SMITH APPLE TART TATIN ^(V)
with caramel sauce & cinnamon ice cream

DARK CHOCOLATE & COCONUT TART ^(VG)
with vanilla soy ice cream

TREACLE SPONGE ^(V)
with vanilla ice cream & crème anglaise

POACHED WILLIAMS PEAR ^{(V)(GF)}
in red wine & filled with vanilla mascarpone cheese, served with dark chocolate sauce, honey comb & pistachio praline

BELL HOUSE BRITISH ISLE CHEESE BOARD ^{(V)(OG)}
with house chutney, water biscuits, celery & grapes

TEA OR COFFEE & HOMEMADE PETIT FOURS

BUFFET OPTION ALSO AVAILABLE - TICKETS £15

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DATES FOR YOUR DIARY

THE BELLHOUSE GIVING TREE

Over the years, millions of children and young people have benefited from gifts donated to The Salvation Army and we're really proud that we're part of this for the third year running.

Our Giving Tree is in conjunction with The Salvation Army and we ask our customers if possible to place a gift underneath it for a child who may not otherwise receive one this Christmas.

Please wrap your gift and label it to say whether it's for a boy or girl, and a general age recommendation - we're looking for gifts for babies and children up until the age of 16.

Please give generously to really make a difference to someone this Christmas.

Our tree will be open between:

Monday 18th November through to Sunday 22nd December.

LIVE LOUNGE - ACOUSTIC MUSIC NIGHTS

Join us every Thursday from 7pm live acoustic singers, guaranteed to make you feel festive

CAROLS WITH THE SALVATION ARMY BAND

The Salvation Army brass band will return to The Bellhouse Sunday 22nd December from 12pm join us for a christmas carol sing-a-long accompanied by mulled wine and warm mince pies

NEW YEARS EVE

This year The Bellhouse is the perfect venue, whether you are after an intimate dining experience (four courses available for 59.95) or party buffet (tickets available for 15). Gary Cook will once again be joining us to provide live entertainment past midnight.

BUFFETS

Available 19 November - 22 December 2018
Monday - Thursday All Day | Friday - Saturday Until 5pm

BUFFET OPTION ONE 15.95pp

SELECTION OF THREE SANDWICH FILLINGS
mature cheddar & pickle^(v) | free range egg mayonnaise & cress^(v) | tuna mayonnaise & sweetcorn
turkey & cranberry | red pepper & pumpkin seed pesto^(vg) | roast ham & mustard

SELECTION OF TWO OF THE FOLLOWING

mixed green salad^{(vg)(gf)}
classic caesar salad^(og)
tomato & onion salad^{(vg)(gf)}

SELECTION OF THREE OF THE FOLLOWING

goat's cheese & red onion quiche^(v)
breaded wholetail scampi with lemon wedge & tartare sauce
barbeque chicken drumsticks or chicken wings^(gf)
gourmet pork sausage rolls
tofish goujons^(vg) with lemon wedge & tartare sauce
lamb kofta skewers with tzatziki

SELECTION OF THREE OF THE FOLLOWING

fresh fruit platter^{(vg)(gf)}
chocolate dipped miniature brownies^{(v)(og)}
profiteroles^(v)
miniature mince pies
traditional christmas cake^(v)

BUFFET OPTION TWO 19.95pp

SELECTION OF FOUR SANDWICH FILLINGS
mature cheddar & pickle^(v) | free range egg mayonnaise & cress^(v) | hand carved gammon &
wholegrain mustard | cucumber & cream cheese^(vg) | atlantic prawn & marie rose | tuna
mayonnaise & sweetcorn | turkey & cranberry | | caramalised onion & humous^(vg) | colne valley
smoked salmon & dill crème fraîche | red pepper & pumpkin seed pesto^(vg) | roast beef &
horseradish

SELECTION OF THREE OF THE FOLLOWING

mixed green salad^{(vg)(gf)}
classic caesar salad^(og)
five bean salad^{(vg)(gf)}
greek salad^(v)
buckwheat cous cous salad^{(vg)(gf)}

SELECTION OF FOUR OF THE FOLLOWING

mini fish 'n' chips served in a cone with tartare
roast rib of beef in individual yorkshire puddings with horseradish
chicken satay skewers^(gf) with spicy peanut sauce
cheeseburger sliders^(og)
filo king prawns with sweet chilli sauce
mini falafel pittas^{(ov)(g)} with tzatziki

SELECTION OF FOUR OF THE FOLLOWING

strawberry & banana smoothie shot bottles^(v)
mini fruit crumble^{(ov)(og)}
bakewell tarts^(v)
fresh fruit platter^{(vg)(gf)}
individual strawberry eton mess^{(v)(gf)}
seville orange & dark chocolate torte^{(vg)(gf)}
miniature mince pies
traditional christmas cake^(v)

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For booked and pre-ordered parties only. A non-refundable £5 deposit per person to be paid at time of booking. Minimum booking 20 people. Pre-Order And Full Payment Required 7 Days Prior To Booking Or Upon Reservation If Party Within 7 Days

FESTIVE AFTERNOON TEA

18.95pp

Monday - Saturday 3-5pm 2 person minimum booking
available for pre-booked tables only

SAVOURY

TRADITIONAL FINGER SANDWICHES:

ROAST TURKEY

with sage & onion stuffing & cranberry

ROAST BEEF

with watercress & horseradish

SCOTTISH SMOKED SALMON

with cream cheese, cracked black pepper & lemon

SOMERSET BRIE^(v)

with cranberry chutney & grape

SWEET

WARM SULTANA BUTTERMILK SCONES^(v)

cornish clotted cream & Tiptree preserves

RED VELVET CAKE^(v)

with white chocolate snowflakes

BELGUIM CHOCOLATE CAKE^(v)

CHERRY & WALNUT FRUIT CAKE^(v)

CHRISTMAS MINCE PIES

SPARKLING

ADD TO YOUR AFTERNOON TEA WITH A BOTTLE OF PROSECCO

£7.95 (200ml) | £22.95 (75cl)

Please ask to see our full Champagne menu

ALL AFTERNOON TEAS INCLUDE A CHOICE OF TEAS, INFUSIONS OR COFFEES

English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea

GLUTEN FREE & VEGAN AFTERNOON TEA ALSO AVAILABLE

Please contact us for further information

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THE BELLHOUSE

321 RAYLEIGH ROAD, EASTWOOD, ESSEX, SS9 5PX
(01702) 524271 thebellhouse@eastangliapubs.com

WWW.EASTANGLIAPUBS.COM