

The Five Bells Public House & Restaurant Chelsfield Village : Tel: 01689 821044

Would like to wish all our customers & friends a very



MERRY CHRISTMAS 2021

Starters Beetroot, Apple & Tofu stack served with salad garnish (Vg) (GF)
Goats Cheese Tart topped with toasted walnuts & honey drizzle (V)
Smoked Salmon & Prawns Cocktail served with brown bread (GF?)
Pork belly, apple & raisin cocktail on ryebread with pork crackling (GF?)
Spicy Parsnip Soup with artisan roll (Vg) (GF?)

Mains Traditional roast Turkey with all the trimmings (pigs in blankets, roast potatoes, honey roasted parsnips, brussels sprouts, carrots, stuffing) and, of course, served with gravy and cranberry sauce + a Yorkshire Pudding (GF?)

Loin of Pork & Apricot Crumble Parcel served with Hasselbeck potatoes, seasonal vegetables with a red wine gravy

Root Vegetable Tart with celeriac & apple slaw served with Hasselback potatoes (Vg)

Lamb shoulder braised in red wine and served with parsnip puree, potato terrine and roasted carrots (GF)

Steamed Sea bass with apple, celery and fennel served with buttered new potatoes & asparagus (GF)

Desserts

Clementine & gingerbread trifle

Traditional individual Christmas Pudding served with brandy custard

Dark Chocolate & Coffee Tart served with orange sorbet (Vg)

White Chocolate & Cranberry Bread & Butter pudding served with custard

Baileys Crème Brulé (GF)

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3 course scrumptious festive meal - £28.00 per person

2 course scrumptious festive meal - £23.00 per person

Children's 2 course scrumptious festive meal (under 12 years) £12.00

There is a £10 non-returnable deposit required at the time of booking. A 'no-show' on the day will be charged at the full amount. A choices form will also need to be completed one week before your meal. Our usual children's' menu will still be available

V = Vegetarian : Vg = Vegan : GF = Gluten Free GF? = can be made Gluten Free