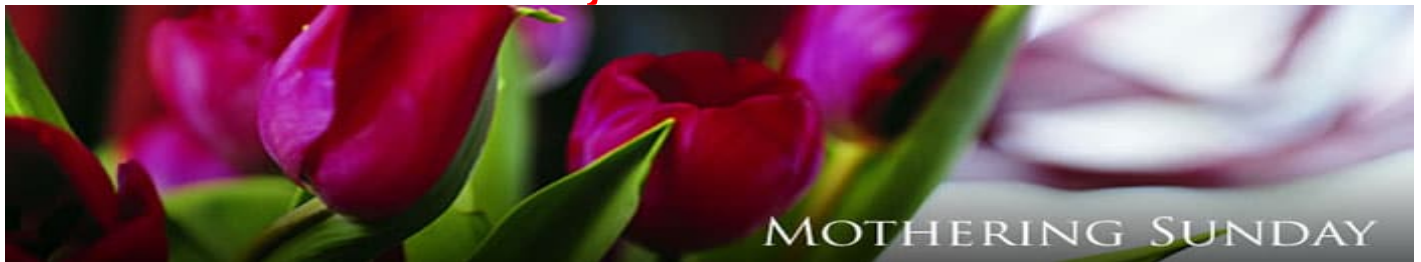


The Five Bells Chelsfield Village

Tel: 01689 821044

Sunday 22nd March 2020



To get your taste buds going:

Waldorf Salad (contains nuts) (Vg) (GF)
Leek & Potato Soup served with artisan roll
Ham Hock Terrine served with brown toast
Beetroot cured Salmon & Prawn Cocktail served with brown bread (GF*)
Can be traditional Prawn Cocktail if preferred

The Main Event:

Your choice of Roast from:
3-bird Roast (Turkey, Chicken & Duck) with stuffing
Loin of Pork
Beef
All served with roast potatoes, seasonal fresh vegetables, homemade Yorkshire Pudding
and a rich gravy (GF*)

Slow braised Lamb Shank with mashed potatoes, carrots & minted gravy

Oven baked Hake with coriander pesto, grilled cherry tomatoes and new potatoes

Pasta Primavera with rosemary focaccia (home made bread)(Vg)

The Yummy bit:

Peach Melba (Vg*)
Meringue Swiss containing banana, ice cream, cream & chocolate sauce
Home made pear & almond tart with cream
Chocolate Delice with white chocolate sauce

And, of course Chocolates to finish

Prices Adult: : 3 courses = £24.00 : 2 courses = £20.50
Child: 3 courses = £17.00 : 2 courses = £14.00
Our children's menu for under 11 year olds is also available @ £6 per child

A non returnable deposit of £8 per person is required at the time of booking
For larger tables of 6 people or more please complete the choices form & return by
Friday 13th March to the pub or by email: kaystone121250@gmail.com

Times: We have 3 separate sittings on this lovely day:
1st sitting 12.00/12.15 sit-down vacate table by 2.00
2nd sitting 2.30 sit-down to vacate table by 4.30 and 3rd sitting 5.00 sit-down

[Type here]

GF = Gluten Free : GF* = can be Gluten Free : V = Vegetarian : Vg = Vegan : Vg* = can be Vegan