



FESTIVE MENU TWO COURSES £19.95 THREE COURSES £25.95

TO START

Roast parsnip, apple and sage soup, warm homemade bread

Chicken and cranberry terrine, crisp breads, Christmas chutney

Smoked salmon and crayfish salad, rocket, cucumber, pink grapefruit,
dill yoghurt dressing

Beetroot carpaccio, mulled pear, goats curd, hazelnuts

Christmas Fayre 2018

IN THE MIDDLE

Willowbrook Farm Turkey, pigs in blankets, roast potatoes, honey
roasted root vegetables, Brussels sprouts, Dan's real gravy

Braised beef blade, wild mushroom ragout, truffle mash

Baked cod, crushed garden peas, fondant potatoes, crab pate,
tenderstem broccoli, vermouth and chive butter

Roasted squash, cranberry and spinach wellington, roasted root
vegetables, rosemary gravy

TO FINISH

Traditional Christmas pudding, brandy sauce

Lemon sponge, lemon curd, clotted cream, hot cranberry sauce

Rich chocolate torte, baked clementine, vanilla mascarpone

Cheeseboard with Cornish Yarg, Barkham Blue & Golden Cross

The Festive Menu is available throughout December from Saturday 1st
to Sunday 30th (except Christmas Eve, Christmas Day & Boxing Day)

Lunch bookings 12 - 2pm and evenings from 6 - 8pm

The Bluebell Inn, Woodgate, Helpston PE6 7ED 01733 252 394

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