

RING O' BELLS

Christmas Menu

FRIDAY 28TH NOVEMBER - WEDNESDAY 24TH DECEMBER 2025

2 COURSES £31.95 | 3 COURSES £37.95

Starters

Roast celeriac and Bramley apple soup, crispy spiced apples, crème fraiche served with a warm onion tin loaf and butter (vgo)

Kinderton ash goats cheese cheesecake with a Millers Damsels charcoal cracker base, drizzled in honey, crushed toasted walnuts and rocket & pomegranate salad (v)

King & North Atlantic prawn cocktail in smoky Marie Rose sauce, zesty avocado purée, crisp gem lettuce, confit cherry tomatoes with Henlan brown bread and butter (gfo)

Butternut and sage arancini with marinara sauce, crispy sage leaves and basil oil (vg,gf)

Duck liver, port and orange paté, pickled cucumber ribbons, mulled cranberry & port chutney and toasted sourdough (gfo)

Mains

Traditional roast turkey with chestnut & sage stuffing, pigs in blankets, herb roasted potatoes, button sprouts with pancetta, braised sticky red cabbage and maple roasted carrot (gf)

Chestnut, cranberry and squash wellington with herb roasted potatoes, button sprouts, braised sticky red cabbage, maple roasted carrot and a red wine gravy (vg)

Slow cooked feather blade of beef with a bordelaise sauce, Applewood smoked cheddar pommes purée, tenderstem broccoli and crispy shallots (gf)

Butter roasted hake with chorizo & white bean cassoulet, wilted cavolo nero and saffron aioli (gf)

Pork tenderloin, fondant roast potato, braised and charred hispi cabbage, heritage carrots and dark cherry and port jus (gf)

Desserts

Traditional Christmas pudding with brandy cream sauce and cranberry & vanilla compôte
Damson and apple crumble with toasted oats crumble topping and vanilla custard (gf, vgo)

Dark chocolate and cardamom torte with hazelnut brittle and champagne sorbet

Pistachio and white chocolate cream filled profiteroles with dark chocolate sauce and pistachio brittle

Cheeseboard: French Brie, Gorgonzola blue, Applewood smoked cheddar, Snowdonia Bouncing Berry served with a mulled cranberry and port chutney, selection of cheese biscuits, fresh grapes and celery (gfo) Supplement £5

Just to make you aware, for tables of 10 or more we add a discretionary 10% service charge of which all goes to the team. We understand the difficulty in adding a tip when you're in a big group, around the who, what, when and how much. So we've added it for you, however, should you wish not to leave a tip, please ask your server to remove it and we will, with pleasure, no questions asked.

(vg) - vegan (gfo) - gluten free option (gf) - gluten free (v) - vegetarian

If you have any dietary requirements please speak to a member of the team in advance.