



'TIS THE SEASON

CHRISTMAS DAY MENUS

£60.95 FOR 3 COURSES

PLUS A GLASS OF FIZZ OR SOFT DRINK* ON ARRIVAL

STARTERS

SMOKED SALMON†

Toasted ciabatta topped with smoked salmon, rocket, horseradish mayo and parsley oil (478 kcal)

CROXTON MANOR MATURE CHEDDAR SOUFFLÉ V

Twice-baked soufflé served on a bed of rocket, topped with caramelised red onion chutney and parsley oil (529 kcal)

CHICKEN LIVER & BRANDY PÂTÉ

Served with a toasted ciabatta and butter, a pot of caramelised red onion chutney and rocket garnish (483 kcal)

RED LENTIL SOUP V

Served with toasted ciabatta and butter (389 kcal)
Vegan option available VE (288 kcal)

MAINS

HAND-CARVED TURKEY DINNER

Hand-carved turkey served with stuffing, Yorkshire pudding, garlic & rosemary roast potatoes, buttered mash, seasonal vegetables, red cabbage, a pig in blanket and rich gravy (1266 kcal)

SURF & TURF†

8oz* sirloin steak topped with garlic & coriander glazed king prawns, served with half a grilled tomato, rocket, chips and onion rings (1263 kcal) and your choice of creamy garlic (60 kcal) or peppercorn & brandy sauce (104 kcal)

SALMON & PRAWN WELLINGTON†

Salmon and prawns in a creamy dill sauce encased in golden pastry. Served with Yorkshire pudding, garlic & rosemary roast potatoes, buttered mash, seasonal vegetables, cabbage and garlic cream sauce (1798 kcal)

CROXTON MANOR CHEDDAR, DOUBLE GLOUCESTER & LEEK PIE V

Topped with caramelised onion chutney, served with stuffing, Yorkshire pudding, garlic & rosemary roast potatoes, buttered mash, seasonal vegetables, red cabbage and rich gravy (1765 kcal)

CRANBERRY GLAZED NUT ROAST V N

Served with stuffing, Yorkshire pudding, garlic & rosemary roast potatoes, buttered mash, seasonal vegetables, red cabbage and gravy (1558 kcal)

Vegan option available VE N (1203 kcal)

DESSERTS

VANILLA CHEESECAKE WITH PISTACHIO SAUCE V N

A smooth and creamy baked vanilla cheesecake. Served with Jersey clotted cream ice cream, drizzled with pistachio sauce and sprinkled with freeze-dried raspberries (760 kcal)

CHRISTMAS PUDDING V

A slice of Christmas pudding (500 kcal) served with your choice of custard (87 kcal) or brandy sauce (125 kcal)

BRAMLEY APPLE & BLACK CHERRY CRUMBLE V

(463 kcal) With your choice of custard (131 kcal) or Jersey clotted cream ice cream (147 kcal)
Vegan option available VE (672 kcal)

TRIPLE CHOCOLATE BROWNIE WITH BAILEYS™ CARAMEL SAUCE V

Served warm with Jersey clotted cream ice cream and a drizzle of Baileys™ caramel sauce (743 kcal)

TO FINISH

MINCE PIE V

(219 kcal) Served warm with your choice of freshly brewed tea (0kcal) or coffee (2kcal)

ADULTS NEED AROUND 2000 KCAL A DAY *125ml glass of prosecco or regular glass of Coca-Cola Original Taste, Diet Coke or Coca-Cola Zero Sugar

V Vegetarian VE Vegan N Dish contains nuts † May contain bones and/or shell ALL TIPS ARE PAID IN FULL TO OUR TEAM MEMBERS

You can view our allergen information if you download our app, scan the Allergens QR code or visit our website at www.bellhaven.co.uk/allergens. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. *All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before ordering. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.



SCAN TO SEE OUR
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KIDS CHRISTMAS DAY MENU

£27.95 FOR 3 COURSES

STARTERS

SOUTHERN-FRIED CHICKEN TENDERS†

Served with tomato ketchup (360 kcal / 7.7g Sugar / 1.84g Salt)

GARLIC BREAD V

(217 kcal / 1.1g Sugar / 0.52g Salt)

CARROT & CUCUMBER VEG STICKS VE

Served with a tomato dip
(43 kcal / 5.2g Sugar / 0.29g Salt)

MAINS

HAND-CARVED TURKEY DINNER

Hand-carved turkey served with stuffing, Yorkshire pudding, garlic & rosemary roast potatoes, buttered mash, seasonal vegetables, red cabbage, a pig in blanket and rich gravy (821 kcal / 12.8g Sugar / 3.54g Salt)

BEEF BURGER

3oz* beef burger with lettuce in a bun. Served with chips (558 kcal / 2.7g Sugar / 1.57g Salt) and your choice of garden peas (60 kcal / 6.0g Sugar / 0.00g Salt) or baked beans (74 kcal / 3.6g Sugar / 0.36g Salt)

Add Cheese Slice (40 kcal / 0.4g Sugar / 0.40g Salt)

TOMATO PASTA V

Rigatoni tossed in a tomato sauce. Served with garlic bread and garden peas (701 kcal / 10.7g Sugar / 1.10g Salt)
Add Grated Cheese (167 kcal / 0.0g Sugar / 0.80g Salt)
Vegan option available VE (484 kcal / 9.6g Sugar / 0.58g Salt)

SOUTHERN-FRIED CHICKEN TENDERS†

Three southern-fried chicken tenders served with chips (595 kcal / 0.5g Sugar / 1.66g Salt) and your choice of garden peas (60 kcal / 6.0g Sugar / 0.00g Salt) or baked beans (74 kcal / 3.6g Sugar / 0.36g Salt)

DESSERTS

ICE CREAM V

(calories shown per scoop)

Your choice of two scoops:

Jersey Clotted Cream (147 kcal / 12.5g Sugar / 0.07g Salt)

Chocolate Flavour (113 kcal / 14.3g Sugar / 0.08g Salt)

Frozen Strawberry Yoghurt (88 kcal / 15.2g Sugar / 0.05g Salt)

Your choice of sauce:

Chocolate Flavour (28 kcal / 4.7g Sugar / 0.00g Salt)

Strawberry Flavour (32 kcal / 7.5g Sugar / 0.00g Salt)

Vegan option available VE (241 kcal / 25.4g Sugar / 0.11g Salt)

CHOCOLATE BROWNIE V

With Jersey clotted cream ice cream, drizzled with chocolate flavour sauce (358 kcal / 30.8g Sugar / 0.17g Salt)

V Vegetarian VE Vegan † May contain bones and/or shell

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NO GLUTEN CONTAINING CHRISTMAS DAY MENU

£60.95 FOR 3 COURSES

PLUS A GLASS OF FIZZ OR SOFT DRINK* ON ARRIVAL

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. **Please ensure a member of the team is aware you are ordering from our No Gluten Containing Menu**



STARTERS

SMOKED SALMON†

Toasted ciabatta topped with smoked salmon, rocket, horseradish mayo and parsley oil (443 kcal)

CROXTON MANOR MATURE CHEDDAR SOUFFLÉ ^V

Twice-baked soufflé served on a bed of rocket, topped with caramelised red onion chutney and parsley oil (529 kcal)

CHICKEN LIVER & BRANDY PÂTÉ

Served with a toasted ciabatta and butter, a pot of caramelised red onion chutney and rocket garnish (488 kcal)

BUTTERNUT SQUASH & SWEET POTATO SOUP ^V

Drizzled with parsley oil and served with a toasted ciabatta and butter (444 kcal)

Vegan option available ^{VE} (200 kcal)

MAINS

HAND-CARVED TURKEY DINNER

Hand-carved turkey served with garlic & rosemary roast potatoes, buttered mash, seasonal vegetables, red cabbage, a pig in blanket and gravy (1064 kcal)

CRANBERRY NUT ROAST ^V ^N

Served with garlic & rosemary roast potatoes, buttered mash, seasonal vegetables, red cabbage, and gravy (1313 kcal)

Vegan option available ^{VE} ^N (1148 kcal)

SURF & TURF†

8oz* sirloin steak served with garlic & coriander glazed king prawns, jacket potato and butter, half a grilled tomato, rocket (895 kcal) and your choice of creamy garlic (60 kcal) or peppercorn & brandy sauce (104 kcal)

DESSERTS

VANILLA CHEESECAKE WITH PISTACHIO SAUCE ^V ^N

A smooth and creamy baked vanilla cheesecake. Served with Jersey clotted cream ice cream, a drizzle of pistachio sauce and sprinkled with freeze-dried raspberries (760 kcal)

BRAMLEY APPLE & BLACK CHERRY CRUMBLE ^V

(463 kcal) With your choice of custard (131 kcal) or Jersey clotted cream ice cream (147 kcal)

Vegan option available ^{VE} (672 kcal)

ADULTS NEED AROUND 2000 KCAL A DAY *125ml glass of prosecco or regular glass of Coca-Cola Original Taste, Diet Coke or Coca-Cola Zero Sugar

^V Vegetarian ^{VE} Vegan ^N Dish contains nuts † May contain bones and/or shell **ALL TIPS ARE PAID IN FULL TO OUR TEAM MEMBERS**

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