



THE KERSEY BELL

Festive

MENU

STARTER

Slow cooked turkey leg taco truffle mayo, winter crumb

Maple glazed carrots miso & thyme white beans, pecans, crispy kale

Terrine of guinea fowl parma ham, smoked almond, chard pistou

Pink peppercorn cured chalk stream trout bloody mary gazpacho, pickled celery, red grape, croute

MAIN COURSE

Turkey, stuffing & cranberry pithivier celeriac puree, roast potatoes, carrot

Rolled rib of beef potato terrine, celeriac puree, carrot

supplement of 5

Fillet of halibut Jerusalem artichoke & Champagne velouté, potato terrine, baby vegetables

Butternut squash & lentil pithivier celeriac puree, roast potatoes, carrot

Sprouts with chestnuts & pancetta, pigs in blankets & gravy for the table

DESSERT

White chocolate panna cotta cranberry compote, honey tuile

Chocolate burnt basque cheesecake orange gel, chocolate crumble

Festive spiced treacle tart cinnamon caramel sauce, vanilla ice cream

Blue d'auvergne port onions, carta di musica

2 COURSES 38 | 3 COURSES 46

