

# **The Bell at Skenfrith**

## **Christmas Day Lunch 2023**

**Roast tomato and red pepper velouté, rosemary Focaccia**

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**Brixham Crab ravioli, baby spinach and thermidor sauce**

**Per Las blue cheese brulée, port poached pear, baby leaves and  
candied walnuts**

**Chicken liver and foie gras parfait, port and balsamic preserved figs,  
toasted Brioche**

**Pan roast Devon Scallops, Jerusalem artichoke purée, sea samphire and caviar**

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**Roast Hereford Turkey with apricot, pork and sage stuffing, duck fat roast  
potatoes, pigs in blankets, roasted root vegetables, cranberry sauce and bread sauce**

**Pan fried fillet of Scottish Salmon, crushed potatoes, wilted spinach, lobster and  
dill beurre blanc sauce**

**Aged Brecon Beef Wellington, mushroom duxelle, pomme purée, purple sprouting  
broccoli and red wine jus**

**Twice-baked three cheese soufflé, truffled wild mushrooms**

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**Mandarin and Cointreau granita**

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**The Bell's Christmas pudding with rich rum and brandy sauce and clotted cream**

**Dark chocolate and praline tart, salted caramel and Cointreau whipped cream**

**Caramelized pear tart tatin, vanilla bean ice cream**

**Selection of Welsh cheeses with crackers, quince jelly and grapes**

**£140.00 per person**

Please inform one of the staff if you have any dietary requirements.

We will always try to accommodate you.

**Please note, a service charge of 10% will be added to your bill and passed on to our staff**

**Head Chef - Joseph Colman**