

# THE BELL

“Apparently”

## Canapé selection

Beetroot, goat's cheese, horseradish (v)

Anchovy, tomato, caper

Chicharron, apple

Baby potato, guacamole (v)

Sausage roll

Heirloom tomato salsa, crispy tortilla (v)

Hot wings, blue cheese

Choripan

## Evening Food

One to be selected

Vegetarian alternatives available

Chicken wings, coleslaw & frites

Pasta bake & garlic bread

Chilli con carne, rice & tortilla chips



## **Wedding Breakfast Menu**

### **Starters**

Pork terrine, chorizo, morcilla, soft boiled egg & romesco  
Spiced fish scotch egg, onion, curry sauce  
Salmon ceviche, tiger’s milk, avocado, cucumber & sesame  
Salt baked baby potato, yoghurt, leaves & chipotle harissa (v)

### **Mains**

Pork belly, cabbage, “bravas” sausage & apple  
Lamb shoulder, peas & shepherd’s carrot  
Chicken supreme, cauliflower, cheese & mojo  
Beef striploin, onion, café de Paris beef, lover’s potato  
Potato gnocchi, cherry tomatoes, chilli, parsley & cheddar topping  
(v)  
Curried cauliflower, yoghurt, almonds & herb salad (v)

### **Puddings**

Chocolate, coffee  
Toffee pudding, banana & vanilla  
Eton mess  
Cambridge cream & raspberry

**Cheese (£3 supplement)**

**Selection of British cheese, traditional accompaniments**



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**The Bell Children’s Menu**

**For under 12s**

**£10.00**

**Mains**

The Bell burger & Chips

Sausage, chips & peas

Fish fingers, chips & peas

Macaroni cheese with crusty bread

**Dessert**

Vanilla or Chocolate Ice cream



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## **Bell Chef's Banquet**

### **First course**

For a maximum of 60 guests

Hand carved jamon iberico  
Rustic bread  
Tomato, basil & sesame  
Gordal olives  
Prawns, aioli  
Tod Mun Pla

### **Second course**

Slow cooked strip loin of beef  
Porchetta  
Spiced roast potatoes  
Seasonal vegetables  
Vegetarian option upon request

### **Third course**

Chocolate cremeux  
Rice pudding  
Cheese cake  
Ice cream

