

The Bell at Skenfrith

Christmas Day Lunch 2019

Burnt leek and Caerphilly cheese tartlet, caramelised red onion marmalade

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

Brixham crab and potato cakes, sweet chili and tomato relish

Pan roast scallops, Jerusalem artichoke purée, samphire and salmon caviar

Palate cleanser

Roast turkey with apricot, pork and sage stuffing, pigs in blankets, roasted root vegetables, cranberry sauce and bread sauce

Pan fried fillet of halibut, turned potatoes, lobster and tomato bouillabaisse, crispy cavolo nero

Roast sirloin of Brecon beef, braised ox cheek croquette, pome purée, tender stem broccoli and red wine jus

Twice baked Snowdonia cheddar cheese soufflé, white truffle oil, wild mushrooms and watercress purée

The Bell's Christmas pudding with rich rum and brandy sauce and clotted cream
Dark chocolate delicé, honeycomb, preserved cherries and pistachio ice cream

Tonka bean and yoghurt, panna cotta, red wine poached pear, cinnamon and orange sorbet

Selection of Welsh cheeses with crackers, quince jelly and grapes

£85.00 per person

All our dishes are cooked fresh for you, so some may take a little longer than others.

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

We will always try to accommodate you.

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

Head Chef - Joseph Colman