



THE  
EIGHT BELLS  
HAWKHURST

## Christmas at The Eight Bells

3 Courses for £27

2 Courses for £22

### To Start

*(artisan breads served to the table)*

(v) Cream of wild mushroom soup, garlic and herb croutons

Chefs bacon wrapped seasonal game terrine, homemade chutney

Locally smoked salmon, King prawns, cream cheese & dill mouse

Wild boar scotch egg, homemade piccalilli, dressed salad

(v) Homemade goats cheese and red onion filo parcels, damson gin jam

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### In the Middle

*(Seasonal veg served to the table)*

Traditional Local Turkey, with all the Christmas trimmings

Pan roasted pheasant breast, tarragon and cream sauce, creamy gratin

potatoes

Fillet steak medallions with a rich red wine jus, truffle mash (£5

supplement)

Pan roast fillet of hake, chorizo, tomato and butterbean cassoulet

(vg) Wild mushroom wellington, olive oil mash, beetroot gravy

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### To Finish

Rich chocolate and almond tart

Traditional Christmas pudding

(vg) Vegan panna cotta, poached fruit

Sticky toffee pudding, ice cream

Local cheese trio, chutney, crackers