



THE  
EIGHT BELLS  
HAWKHURST

## Christmas at The Eight Bells

3 Courses for £29

2 Courses for £24

### To Start

*(artisan breads served to the table)*

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  
(vg) Beetroot risotto, vegan feta & pesto

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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, truffle mash  
Roast Pork belly, gratin potato, seasonal vegetables, red wine jus  
Pan roast fillet of hake, chorizo, tomato and butterbean cassoulet  
(vg) Wild mushroom wellington, olive oil mash, redwine 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

£10 per head despot taken in advance