

Mother's Day

AT THE BLUE BELL IN ARKENDALE

2 COURSE £24.95pp

3 COURSE £29.95pp

CHILDREN'S MAIN MENU
AVAILABLE

STARTERS

WILD MUSHROOM VELOUTÉ Warm Crusty Bread Roll (V)

QUEEN SCALLOPS Smoked Leek, Potato Chowder, Crispy Shallots

HAM HOCK TERRINE Quality Eggs, Pineapple Salsa, Pain d'Epices

WARM YORKSHIRE CHEESE TART Red Onion Marmalade, Crispy Leeks (V)(GFA)

CLASSIC PRAWN & CRAYFISH COCKTAIL Bloody Mary, Crispy Gem, Sun Blushed Tomato (SF)(GFA)

MAINS

THEAKSTON'S BATTERED HADDOCK & HAND-CUT CHIPS
Mushy or Garden Peas, Tartar Sauce, Lemon (GFA)(DFA)

ROAST CHICKEN
Asparagus, Seasonal Vegetables, Champ Mash, Diane Sauce

HAND CRAFTED AGED STEAK & ALE PIE
Mashed Potato, Seasonal Vegetables, Rich Bone Marrow Gravy

TWICE BAKED SHEPHERD'S PURSE SOUFFLÉ
Candied Walnut, Endive Pear Salad (V)

THE BLUE BELL'S FISH PIE
Whitby Haddock, Scottish Salmon, King Prawns, Lemon, Herb Velouté, Mash & Cheddar Topping,
House Salad (SF)

TRADITIONAL SUNDAY ROASTS

Served with Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Lashings of Gravy

ROAST PICANHA BEEF Grand Reserve, Premium Range, Locally Sourced & 28 Day Matured

ROAST LOIN OF PORK with Crackling

PUDDINGS

STICKY TOFFEE PUDDING Butterscotch Sauce & Vanilla Ice Cream (V)(GF)

RHUBARB & APPLE CRUMBLE Big Jug of Hot Custard (V)

DARK CHOCOLATE GATEAU TRIFLE Salted Caramel & Drunken Cherries (V)(GF)

LEMON TART Meringue, Liquorice & Blueberry (V)(GFA)

THE BLUE BELL'S 3 CHEESE BOARD Homemade Fig Jam, Biscuits, Walnut & Raisin Bread (V)(GFA)

(V) Vegetarian (VA) Vegetarian Available | (VE) Vegan | (VEA) Vegan Available | (GF) Gluten Free
(GFA) Gluten Free Available | (DF) Dairy Free | (DFA) Dairy Free Available | (N) Contains Nuts | (SF) Shellfish