



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE

T: 01344 622 722 - E: reservations@bluebells-restaurant.co.uk

WINTER SUNDAY MENU

STARTERS

Terrine of ham hock, granny smith apple, pickled vegetables and focaccia crisp

Roasted garlic and herb gnocchi, wild mushroom sauce and toasted hazelnuts

Soy glazed mackerel, satsuma, fennel and wasabi rice crackers

Smoked cauliflower velouté, crispy goats cheese nuggets and cauliflower couscous

Red cabbage cured salmon, dill blinis, crème fraiche and cucumber oil

MAIN COURSES

Roasted forerib of Ash Dale beef with Yorkshire pudding

Traditional roast Norfolk turkey with a herb and chestnut stuffing, bacon wrapped sausage, roast parsnips, brussel sprouts, roast potatoes and roast gravy

Roasted loin of Blythburgh pork with apple compote and crackling

Brixham plaice, bulgur wheat, sea leaves, cockle vinaigrette and chive beurre blanc

Pumpkin, blue cheese and spinach cannelloni, aged balsamic reduction and toasted pumpkin seeds

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 10% will be added to your bill & VAT is included



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DESSERTS

Dark chocolate fondant with Madagascan vanilla ice cream

Apple tart tatin with Christmas pudding ice cream

Banana and mascarpone, toasted peanuts and chocolate brownie ice cream

Passion fruit crème brûlée, biscotti and coconut ice cream

Selection of British and continental cheeses with flavoured wafers

2 Courses £24.00 / 3 Courses £32.00

***“The only thing worse in the world than being
talked about is not being talked about”***

OSCAR WILDE

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