

Ding Dong Merrily on High

Christmas parties at The Old Bell Hotel

Whether you are organising a small party for up to 16 people, or a bigger do for 50 friends or colleagues, you have the choice to host your festive fiesta in our Library, Garden Room or restaurant, The Refectory. With sumptuous Christmassy fayre in the most festive of locations, you would be hard pushed to find a better venue. Check out our menu opposite and give us a bell (pardon the pun) to chat it through. And if you or your guests would like to make a night of it, stay in one of our cosy and luxurious bedrooms from £120 per night. To book, call us on 01666 822344 or email events@oldbellhotel.com.

T's & C's

- Three course Christmas party menu
- Available between December 1st – 30th except Christmas day
- Please advise of any dietary requirements in advance
- The Library seats maximum 16
- The Refectory seats maximum 50
- Pre-order required from the set menu for parties of over 10 people
- Non refundable deposit of £10 per person to be paid at the time of booking, with final balance to be paid 14 days prior to arrival



Dietary Key: V-Vegetarian VE-Vegan GF-Gluten Free
GFA-Gluten Free available NF-Nut Free

Christmas Party Menu



£32.00 per person

STARTERS

Butternut Squash Soup

Garlic Croutons, Keen's Cheddar Cheese (V, VE, GF)

or

Salmon Gravdax

Salted Cucumber with Lime and Dill Cream (GF)

or

Slow Cooked Crispy Pork Belly

Roasted Parsnip and Heritage Beetroot Salad, Honey Dressing (GF)

MAIN COURSES

Ballotine of Turkey

Chestnut Stuffing, Duck Fat Roast Potatoes, Roast Winter Vegetables, Pigs in Blankets, Bread and Cranberry Sauce, Port Gravy (GFA)

or

Slow Cooked Shin of Beef in Barolo Red Wine

Veal Marrow, French Beans, Creamed Potatoes, Confit Baby Onion and Thyme Jus (GF)

or

Pan Fried Cod

Crushed Herb and Garlic Potatoes, Stem Broccoli, Bacon and Seafood Sauce (GF)

or

Pearl Barley Risotto Cake

Sage, Cavolo Nero and Roasted Jerusalem Artichoke Gremolata Dressing (V, VE, GF)

PUDDING

Homemade Christmas Pudding

Brandy Cream

Cointreau and Orange Parfait

Vanilla Crème Anglaise (GF)

Chocolate Maquise (GF)

