

# Dates to Book

Christmas Party bookings are available on the following dates:

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| <b>Tuesday 6th December – Wednesday 7th December</b>   | <b>£20</b> |
| <b>Tuesday 13th December – Wednesday 14th December</b> | <b>£20</b> |
| <b>Tuesday 20th December – Wednesday 21st December</b> | <b>£20</b> |

The following nights are also available with a

## **Christmas Party Disco from 9pm–11pm on each night**

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| <b>Thursday 1st December – Saturday 3rd December</b>   | <b>£21</b> |
| <b>Thursday 8th December – Saturday 10th December</b>  | <b>£21</b> |
| <b>Thursday 15th December – Saturday 17th December</b> | <b>£21</b> |
| <b>Thursday 22nd December – Friday 23rd December</b>   | <b>£21</b> |

**Christmas Day** – 12 noon – 2pm drinks only

**Boxing Day** – 12 noon – 3pm drinks only

## **New Years Eve Hawaiian Disco**

Hot Buffet, Fancy Dress and Disco. What more can you need for £9 per head. Fancy Dress Theme is Hawaiian and prizes given for the best dressed.

# Christmas Party Menu

Our Christmas party menu is **£20** per person.

*For deals on wine and dinner drinks please contact us to talk about what will be best suited for your group booking.*

## Starters

- Wild mushroom and garlic soup served with Parmesan croutons (v)
- Smoked local salmon with lemon and basil yoghurt
- Pork & cider terrine, toast and spiced apple chutney
- White lady, sun blushed tomato and balsamic tartlet, mix leaf and wholegrain mustard dressing (v)

## Main

- Turkey Roulade with pork and herb stuffing, roast potatoes, seasonal vegetables and cranberry sauce
  - Prawn, salmon and smoked haddock fishcake, spinach, nutmeg and white wine cream sauces
  - Slow roasted pork belly, bubble and squeak, pickled fennel and rich gravy
  - Pan fried venison, Dauphinoise, braised red cabbage and red wine, juniper sauce
  - Goats cheese and roasted pumpkin lasagne with dressed leaf salad (v)
- All main courses will be served with fresh seasonal vegetables

## Dessert

- The Bells own Christmas pudding with brandy custard
- Chocolate and Amaretto pot with bell shortbread
- Baked vanilla cheesecake, with homemade chestnut ice cream and winter fruit compote
- Mulled wine jelly with vanilla cream
- Local cheeseboard (£2 supplement)