

CHRISTMAS PARTY MENU

STARTERS

- (v) Cream of Tomato & Basil Soup with Crusty Baguette
Duck Liver & Apricot Pate with Cranberry Chutney, Salted
Butter and Crusty Bread
- (v) Chestnut Mushroom & Spinach Filo Parcel with Rocket and a
Cherry Tomato & Basil Dressing
- Traditional Prawn Cocktail with Cos Lettuce, Salted Butter and
Crusty Brown Bread

MAINS

- Traditional Roast Turkey with Sage & Onion Stuffing, Sausages
wrapped in Bacon, Roast Potatoes & Parsnips, Seasonal
Vegetables and Gravy
- Roast Chicken Wrapped in Parma Ham stuffed with Mozzarella
and Mustard with Dauphinoise Potato, Chantenay Carrots, Green
Beans and Gravy
- Roast Crusted Cod Loin with Fennel, Thyme, Smoked Bacon, Red
Lentils, Potato Cake and Creamy Vermouth and Tarragon Sauce
- (v) Gruyere Cheese & Wholegrain Mustard Tart with Sweet
Potato & Pumpkin Croquette and Creamy Garlic Sauce
(Vegetarian Roast option available on request)

DESSERTS

- Traditional Christmas Pudding with Brandy Sauce
- Classic Crème Brûlée with Almond Biscuit and Fruit Compote
- Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
- Selection of Fine English Cheese with Biscuits, Crab Apple & Ale
Chutney

3 Courses £24.95

An optional service charge of 10% will be added to your final bill. (All our tips go directly to the team serving you). For a detailed allergen breakdown please visit our website or email the pub and we will provide full details.

CHRISTMAS DAY MENU

STARTERS

- (v) Wild Mushroom & Truffle Oil Broth with Parmesan Crouton
Fillet of Beef Carpaccio with Wild Rocket, Parmesan Shavings
and White Truffle Oil
- (v) Red Lentil, Sundried Tomato & Chili Pate with Crusty
Baguette and Fig & Ale Chutney
- Pan Fried Black Pearl Scallops with Caramelised Cauliflower
Puree and Cumin Veloute

MAINS

- Traditional Roast Turkey with Pork, Chestnut & Apricot Stuffing,
Sausages Wrapped in Bacon, Roast Potatoes & Parsnips,
Seasonal Vegetables and Gravy
- Slow Braised Short Rib of Beef in its own Casserole with
Horseradish Mashed Potato, Green Beans and Chantenay Carrots
- Pan Fried Seabass Fillets with Potato & Dill Rosti, Wilted Spinach
and Sauce Vierge
- (v) Potato Gnocchi with Roasted Butternut Squash, Red Pepper
and Spinach in a Sage Sauce with Walnut Pesto
(Vegetarian Roast option available on request)

DESSERTS

- "Assiette of Christmas" with Mini Christmas Pudding, Poached
Tangerine Trifle and Chocolate Yule Log with Whipped Cream
- Boozy Cherry Knickerbocker Glory with Chocolate Brownie,
Blackcurrant Jelly, Vanilla Bean Ice Cream, Chocolate Sauce,
Chantilly Cream and Toasted Almonds
- Treacle Tart with Clotted Cream
- Selection of English Cheeses, Crackers, Crab Apple & Ale
Chutney

£69 per adult | £25 per child under 10

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THE BELL INN HAMPTON

The Bell Inn is magical over Christmas with our log fire, mulled wine, Mince Pies and most importantly Christmas songs, lots and lots of Christmas songs...

Whether you are looking for a place to host a get together, works party or simply a few drinks then get in touch and let us help you organise your party.

We are open throughout December and have lots of extra events on such as Quiz Nights, Comedy Nights and Music Nights. Stay in touch through our website,

LAST CHRISTMAS AS WE KNOW IT!

Yes the rumours are true! The Bell Inn closes its doors in January for a whole month. When we re-open we will have redecorated throughout. The function room is being refurbished and yes our toilets are being totally revamped. So help us celebrate the last Christmas in The Bell Inn as we know it!

Make sure you join our mailing list to get invited to our free opening party in February!

The Bell Inn
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