



THE
BELL
— INN —
OLD SODBURY



CHRISTMAS 2023

01454 325582

info@thebellatoldsodbury.co.uk *www.thebellatoldsodbury.co.uk*



FESTIVE PARTY MENU



Two Courses £26.95 | Three Courses £32.95



Starters

CELERIAC & THYME SOUP

Topped with croutons, toasted hazelnuts and served with sourdough baguette slices and Cornish butter

v veo ngo

CHICKEN LIVER & BRANDY PÂTÉ

Redcurrant jelly, Melba toast and a fig & apple chutney *ngo*



Mains

ROASTED BREAST OF TURKEY

Cranberry & chestnut stuffing, roasted potatoes, pig in blanket, honey roasted carrots, parsnips, buttered sprouts and turkey gravy *ngo*

SLOW ROASTED PORK BELLY

Dauphinoise potatoes, curly kale and a cider & smoky barbecue reduction sauce *ngo*

DIJON & HERB CRUSTED SALMON FILLET

Parmentier potatoes, winter greens and a rich Hollandaise sauce *ngi*



Desserts

CHRISTMAS PUDDING

Mulled berries and a rich brandy sauce *v veo*

LEMON & STEM GINGER

CHEESECAKE

Marshfield Farm "Very Vanilla" ice-cream *v ngi*

BRAMLEY APPLE & CINNAMON

CRUMBLE

Lashings of vanilla custard *v veo*

CLASSIC PRAWN COCKTAIL

Atlantic prawns in a classic Marie Rose sauce, on a bed of iceberg lettuce, cucumber and cherry tomatoes *ngi*

CRISPY FRIED BREADED BRIE & CAMEMBERT

Dressed salad garnish and a cranberry sauce *v*

FESTIVE BURGER

Monterey Jack cheese, maple cinnamon glazed bacon, cranberry ketchup, pig in blanket and coleslaw all in a brioche bun with seasoned chips *ngo*

PEAR, WALNUT & STILTON TART

Served with warm mixed salad leaves, herb roasted new potatoes and fine green beans *v ngi*

SWEET POTATO, CHESTNUT & APRICOT LOAF

Herb roasted new potatoes, shredded sprouts and vegan gravy *ve*

HOME BAKED DOUBLE

CHOCOLATE BROWNIE

Belgian chocolate sauce, Marshfield Farm "Very Vanilla" ice-cream *v*

FESTIVE BOOZY AFFOGATO

Marshfield Farm "Very Vanilla" ice-cream, double espresso, Harvey's Bristol Cream sherry and a crumbled minced pie *v*

CHRISTMAS AT THE BELL

Thank you for considering The Bell at Old Sodbury for your festive celebrations this year. Whether you are looking for a lunch with friends or an evening together with loved ones, we have a wonderful selection of homemade festive dishes to help spread Christmas cheer this festive period.

HOW TO BOOK

- * Call us, email us or visit our website to check availability for your booking. Our Festive Menus are available from Monday 27th November 2023 (not available on Sunday Lunchtimes).
- * All guests in a party must order from the same menu.
- * We require a pre-authorised credit or debit card to secure all bookings. We reserve the right to charge this card for the full cost of a meal, per person, for no-shows and any late cancellations (less than 4-hours' notice).
- * Your booking will remain provisional until card details have been secured against it. If this is not done within 48-hours your booking will automatically be cancelled.
- * We operate a "Fair Tip Policy", with an optional 10% service element added to your bill, all of which gets shared fairly amongst the staff. Please ask us if you would like this removed.

PRE-ORDERS

- * Pre-orders are required for all bookings from our Festive Menus, for all guests within those bookings.
- * We will email the lead contact for your booking with details of how to complete your parties' pre-order form online. The lead contact is responsible for gathering all pre-order details and we suggest bringing a copy with you on the date of your booking.
- * Pre-orders should be received no later than 7 days before your booking.

DIETARY INFO

- * Full allergen information will be available on our website from early November. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is not possible for us to guarantee separation of all allergens. Please inform us of any allergies or intolerances when booking and upon arrival.

v vegetarian vo vegetarian optional ve vegan veo vegan optional

ngi no gluten-containing ingredients

ngo no gluten-containing ingredients optional