THE
BELL
INN
OLD SODBURY

Christmas 2026

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Special Offers

Free Bubbly!!!

Book your Three Course Festive Party Menu and pay a deposit by 31st October, and every guest at your table will enjoy a complimentary glass of Prosecco on arrival. Offer applies to all Festive Party Menu bookings made between 24th November - 10th December 2026.

Party Organiser Reward

Handling deposits, chasing pre-orders and keeping the whole group happy is no small task. As our way of saying "thank you", the Party Organiser will receive a £50 voucher to use in the New Year when you book a Christmas party for 10 or more guests and pay your groups deposit by 31st October.

Golden Diner Lunches

For parties exclusively of guests of pensionable age, we're offering a 10% discount ***plus*** a complimentary after dinner coffee & mince pie on lunchtime bookings (*excluding Friday & Saturday*).

Please note, this cannot be used with the "Free Bubbly" *or* "Party Organiser Reward" offers.

Festive Bottomless Brunches

Let the bubbles pour all season long! You may have already indulged in our legendary bottomless brunch…but are you ready to try our Christmas bottomless brunch? Enjoy festive flavours, brand new seasonal dishes, and a full 2 hours* of prosecco powered celebrations. Visit our website or speak to a member of staff for more details.

Terms & Conditions

Free Bubbly: 125ml glass only per guest, we reserve the right to offer a similar alternative product. Over 18's only. Offer only applies to guests booking a Three Courses option. **Party Organiser Reward:** The £50 Voucher code will be sent to the Party Organiser via email (the email given at the time of booking) during the first week of January 2026. Valid for use in January 2026 **Golden Diner Lunches:** The whole party must be eligible for the discount to apply. We reserve the right to request ID to verify eligibility for this offer.

Festive Party Menu

Two Courses £30 | Three Courses £35

Starters

ROASTED CELERIAC, APPLE & SAGE SOUP
Parmesan & herb croutons, malted bloomer & butter *v veo ngo*

DUCK & PORT PÂTÉ
With toasted malted bloomer and a caramelised red onion chutney *ngo*

CREAMY STILTON & GARLIC BUTTON MUSHROOMS
With a splash of brandy and served on a bed of toasted ciabatta *v ngo*

SMOKED SALMON & CRÈME FRAICHE PARCEL
Cornichons, capers and a lemon wedge

Mains

ROASTED BREAST OF TURKEY
Apricot & sausage stuffing, roasted potatoes, pig in blanket, honey roasted carrots, parsnips, buttered sprouts and turkey gravy *ngo*

SLOW ROASTED BELLY OF PORK
Dauphinoise potatoes, curly kale and a cider reduction sauce *ngi*

DIJON & HERB CRUSTED SALMON FILLET
Herb roasted new potatoes, winter greens and a Hollandaise sauce *ngi*

SWEET POTATO, CARAMELISED ONION & GOAT'S CHEESE PIE
On a bed of buttered mash potato with fine green beans and a vegetarian gravy on the side *v*

BUTTERNUT SQUASH, CHESTNUT & LENTIL LOAF
Herb roasted new potatoes, shredded sprouts and vegan gravy *ve ngi*

Desserts

TRADITIONAL CHRISTMAS PUDDING
Mulled berries and a rich brandy sauce *v veo ngo*

PISTACHIO, WHITE CHOCOLATE & RASPBERRY ROULADE
Madagascan vanilla ice-cream *v*

CHOCOLATE & BAILEY'S TORTE
Rich chocolate ganache, crispy chocolate pearls, malted chocolate balls and drizzled with white choc *v*

SOUTH-WEST CHEESEBOARD
+£3.50 Supplement
Caramelised red onion chutney, Royal Gala apple, grapes & biscuits *v ngo*

v vegetarian *vo* vegetarian **OPTIONAL** *ve* vegan *veo* vegan **OPTIONAL**
ngi no gluten-containing ingredients *ngo* no gluten-containing ingredients **OPTIONAL**

Festive Afternoon Teas

Our indulgent afternoon tea is perfect for catching up with friends or family, or as a special treat after a busy day Christmas shopping. Bookings are available between 1pm till 4:30pm from 24th November until 30th December*

**Excludes Sundays, Christmas Day & Boxing Day*

Festive Afternoon Tea *£27pp*

plus Mulled Wine & a ½ Bottle of Prosecco *£45 pp*

plus Mulled Wine & a ½ Bottle of Champagne *£55 pp*

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SEASONAL SAVOURIES

Pigs in blankets with sausage & stuffing rolls

SANDWICHES

A selection of white and malted bloomer sandwiches with vegetable crisps

Ham & Honey Mustard *Mature Cheddar & Chutney*

Roasted Turkey & Cranberry Sauce

FRESHLY BAKED FRUIT SCONES

Rodda's clotted cream & Tiptree strawberry jam

SWEET TREATS

A range of festive pâtisserie

A SELECTION OF "TEA PIGS" TEAS

or...

FRESHLY GROUND COFFEE

How to Book

* Call us, email us or visit our website to check availability for your booking. Our Festive Party Menu is available from 24.11.26 till 24.12.26 (not available on Sundays).
* All guests in a party must order from the same menu.
* We require a £10 per head non-refundable deposit to secure all bookings. We reserve the right to charge for the full cost of a meal, per person, for no-shows and any late cancellations (less than 4-hours' notice).
* Bookings are provisional until a deposit has been paid.
* 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.
* Our Festive Party Menu & Festive Afternoon Tea bookings are all provided with Christmas Crackers and Festive Napkins.

Pre-Orders

* Pre-orders are required for all bookings and for all guests within a booking.
* We will email the lead contact for your booking with details of how to complete your parties' pre-order form online. Alternatively, you can download and use a Pre-Order form from our website. Please note, we cannot accept pre-orders over the telephone.
* 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 by us no later than 7 days before your booking and we cannot process amendments after this date.

Allergen 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.