

To book your Christmas party simply call us or pop in and we will do all we can to make sure you get a fantastic dining experience. Our Christmas menus are available everyday from 2nd of December to the 30th. (not including Sundays) On booking your party we will require a £5 per person deposit for the festive menu to confirm the booking and a pre order completed one week prior to your dining date.

Name of organiser

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Address

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Tel No.....

No. In party Adults.....

No. In party Children

Deposit paid

Date of party.....

Time of dining

GF states where dishes can be served Gluten Free upon request. If you have any other dietary requirements, allergies or food intolerance, please let us know when booking and we will be happy to advise you.



The Bell Inn is the quintessential country pub, and Christmas is no exception. We are a family run pub and no time is this more evident than at Christmas. We aim to make every ones visit magical. The pub is decorated throughout with festive decorations, lights and Christmas trees. We have a huge Inglenook fire place with a roaring open fire. So relax in front of it, enjoy our sumptuous food and a warm and relaxed service. There really is no better place to be this festive season. So whether it's a cosy table for two or a party celebration for fifty two, we can take care of it all.

What's on over the festive period

Come and join in our Christmas quiz with family or friends on Monday 23rd, with a wonderful Christmas hamper to be won.

Also over the festive period we have our Christmas Eve party. A pig roast, mince pies, mulled wine and a visit from Santa is a fantastic way to start the festivities with all the family. Not forgetting, we always promise it will be a white Christmas at The Bell.

Christmas *at the* **BELL INN**

2nd - 30th December

WINNER OF THE NATIONAL
CHRISTMAS PUB OF THE YEAR 2018

Martley Road, Lower Broadheath
Worcestershire. WR2 6QG

Tel : 01905 640220

www.thebellinnbroadheath.co.uk

LUNCH TIME MENU

TWO COURSES £13.50
THREE COURSES £16.95

STARTERS

Roasted heritage tomato soup

Served with Sundried tomato Pesto & local Artisan breads

Citrus infused fishcake

Served with our own special take on "Tartar sauce"

Chicken liver Parfait

With house pickled red onion and toasted Brioche

Falafels

With a duo of turmeric yoghurt dressing and homemade hummus

MAIN COURSES

Roasted Turkey Crown

with Roast potatoes, a duo of root vegetables and all the traditional trimmings

Loin of cod

with Garlic crushed new potatoes, charred tenderstem and a citrus dill volute

Roasted British Beef

With roasted potatoes, a duo of root vegetables and Yorkshire Pudding

Aubergine Parmigiana

Served bubbling hot with our own Ciabatta Garlic bread

DESSERT

Christmas pudding

Traditional Christmas pudding served with hot Devonshire custard or brandy sauce

Lemon Posset

Light lemon posset with white chocolate, lavender and homemade shortbread

Bread and butter pudding

Orange, cranberry & walnut bread and butter pudding with a satsuma glaze

Santa's triple chocolate brownie

Decorated with the sparkle of Christmas and served with Bennett's luxury ice-cream

Tea or coffee with mince pie or Christmas truffle £3 also available

Available Monday to Saturday from 12pm to 2.30pm

EVENING MENU & BOXING DAY

STARTERS

Smoked salmon £5.95

Scottish smoked salmon mousse with crème fraiche, lime & dill

Goats cheese Croquettes £4.95

with beetroot, roasted pear, candied walnuts & truffle infused honey

Karoo flank of lamb £5.95

Cured & cooked until golden, served with Tzatziki & topped with Harissa.

Roasted heritage tomato soup £4.95

with Sundried tomato Pesto & local Artisan breads

MAIN COURSE

Turkey Paupiette £12.95

Tender British turkey breast, with sage, cranberries and chestnuts wrapped in bacon

The Bell Classic £12.75

Slow roasted belly pork, with honey roasted rainbow carrots, smoked apple puree & merlot jus

Wild salmon fillet £12.95

Served with Garlic crushed new potatoes, charred tenderstem & a citrus & dill volute

Brisket £13.95

Slow cooked, finished on the char grill & served with a basil mash

Vegan £12.50

Roasted vine tomato and winter vegetable stew served with warm potato salad

DESSERTS

Christmas pudding £4.95

Traditional Christmas pudding served with hot Devonshire custard or brandy sauce

Lemon Posset £5.25

Light lemon posset with white chocolate, lavender and homemade shortbread

Bread and butter pudding £5.85

Orange, cranberry & walnut bread & butter pudding with a satsuma glaze

Santa's triple chocolate brownie £5.50

Decorated with the sparkle of Christmas and served with Bennett's luxury ice-cream

Cheese & Biscuits £6.75

A selection of hard and soft local cheeses such as "Hereford Hop" & "Black bomber cheddar"

Tea or coffee with mince pie or Christmas truffle £3 also available

Available Monday to Saturday from 6.30pm to 9.30pm

Parties of six and above must pre order

PRE ORDER SHEET LUNCHTIME MENU

	GF	NUMBER OF PEOPLE
SOUP		
FISHCAKE		
PARFAIT		
FALAFELS		

TURKEY		
COD		
BEEF		
PARMIGIANA		

XMAS PUD/CUSTARD		
LEMON POSSET		
BREAD & BUTTER		
BROWNIE		

PRE ORDER SHEET EVENING MENU

	GF	NUMBER OF PEOPLE
SALMON		
CROQUETTES		
LAMB		
SOUP		

TURKEY		
BELL CLASSIC		
SALMON		
BRISKET		
VEGAN		

XMAS PUD/CUSTARD		
XMAS PUD/BRANDY		
LEMON POSSET		
BREAD AND BUTTER		
BROWNIE		
CHEESE		