Christmas Party Pre-Order Form												
Party Name:	Date of Party:											
Contact number:	Time of Party:											
Email address:	_											
Email address: No. in Party:		Chicken Liver Pate	Chestnut Mushroom Crostini (v)	Smoked Salmon Roulade	Roast Turkey	Pork Belly	Pan Fried Sea Bass	Potato Gnocchi (V)	Christmas Pudding	Chocolate & Berry Roulade	Vanilla. Cheesecake	Cheese Board
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Please complete and return your pre-order form no later than 14 days prior to your party date

Christmas Day Pre-Order Form													
Party Name:													13
Contact number:	Time of Party:												
Email address:													
No. in Party:													
Names	Smoked Haddock Chowder	Duck & Cointreau Rillettes	Goats Cheese Risotto (V)	Pan Fried Scallops	Roast Turkey	Fillet of Beef Roulades	Pan Fried Salmon	Pithivier Pie (v)	Assiette of Christmas	Clementine Trifle	Treacle Tart	Cheese Board	
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Please complete and return your Christmas Day pre-order form no later than 18th December







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Throughout December

Our bespoke Christmas Party menu is available through pre-booking for parties of 6 or more. All our food is made fresh in our kitchen using wholesome ingredients supplied by local farmers and suppliers.

Functions and Parties

Perfect for all your party needs we have great function room facilities and can do a festive Christmas buffet if your party is over 25 (please ask for a copy of the menu). Whether you want live music, comedians or just a place to dance the night away let us help you organize everything...

Christmas Eve

Open as usual serving food all day; why not join us for a glass of mulled wine and some mince pies.

Christmas Day

We are open Christmas Day from 11am-4pm for drinks and lunch (food strictly by booking only). Ask to speak to a manager for more information or to make a booking.

Boxing Day

Open 10am - 11pm serving food all day. Why not recover in style with a Bloody Mary and one of our freshly cooked breakfasts served from 10am.

New Years Eve

This year we have the biggest and best New Years Eve party planned with live music and a fantastic buffet! Please see New Years Eve flyer for more information.

The Bell Inn 8 Thames Street Hampton Middlesex

TW12 2EA Tel: 020 8941 9799 Email: info@thebellinnhampton.co.uk Website: www.thebellinnhampton.co.uk

Christmas Party Menu

STARTERS

(v) Sweet Potato & Roasted Red Pepper Soup with Croutons and Crusty Bread Chicken Liver, Brandy & Herb Pate with Apple & Pear

Chutney and Toasted Ciabatta

(v) Pan-Fried Chestnut Mushroom Crostini with Shallots, Rosemary and Parmesan Shavings

Smoked Salmon Roulade with Cream Cheese, Avocado, Chives and Baby Watercress

MAINS

Traditional Roast Turkey with Sage & Onion Stuffing, Sausages Wrapped in Bacon, Roast Potatoes and Parsnips, Seasonal Vegetables and Gravy

Slow Roasted Pork Belly with Fondant Potato, Sautéed Root Vegetables and a British Pear Cider Sauce

Pan-Fried Fillet of Wild Sea Bass with Lemon & Garden Pea Risotto, Roasted Cherry Tomatoes and a Basil Pesto

(v) Potato Gnocchi with Roasted Pumpkin, Walnuts and Sage in a White Wine & Garlic Sauce

Traditional 5 Year Aged Christmas Pudding with Courvoisier Brandy Sauce

Dark Chocolate, Winter Berry & Chocolate Mousse Roulade with Chantilly Cream

Baked Vanilla Pod & Cinnamon Spiced Cheesecake with Forest Fruit Compote

Artisan Cheese Board with a Selection of Biscuits and a Crab Apple & Ale Chutney (£3 supplement)

Festive Christmas Crackers and Christmas Tunes guaranteed with every booking!!

3 Courses £19.95

A service charge of 10% will be added to your bill of which 100% goes to the team serving you

\$10 deposit per person is required to confirm the booking and date

We cannot guarantee any of our dishes are free from nuts. Please let us know if you have any special dietary needs.

Christmas Day Menu

STARTERS

Smoked Haddock Chowder with Quail Eggs, Chives and Artisan Bread

Free Range Duck & Cointreau Rillettes with Warm Walnuts, Cornichons and Artisan Bread

(v) Goats Cheese & Baby Beetroot Risotto with Toasted Almonds and Baby Watercress

Pan-Fried Black Pearl Scallops with Crispy Bacon, Baby Leeks and an Orange Butter

MAINS

Traditional Boast Turkey with Pork, Chestnut & Apricot Stuffing, Sausages Wrapped in Bacon, Roast Potatoes and Parsnips, Seasonal Vegetables and Gravy

Fillet of Beef Roulades with a Walnut & Herb Pesto Wrapped in Parma Ham, Pan Haggerty Potatoes, Baby Carrots and Chanterelle Mushrooms & Madeira Sauce

Pan-Fried Fillet of Salmon with Crab Scallion Champ and Sautéed Samphire Grass with a Caper, Dill & Butter Sauce

(v) Pithivier Pie with Roasted Butternut Squash, Cream Cheese and Petits Pois with Roasted Thyme & Garlic New Potatoes and a Creamy Spinach Sauce

"Assiette of Christmas" with Mini Christmas Pudding, Black Cherry Mousse and a Profiterole with Baileys Cream and Chocolate Sauce

> Clementine & Honeycomb Trifle with Amaretti Biscuits, Sabayon Sauce and Whipped Cream

Warm Treacle Tart with a Cinnamon Spiced Caramelised Orange Wafer and Chantilly Cream

Artisan Cheese Board with a Selection of Biscuits and a Crab Apple & Ale Chutney

Tea, Coffee and Homemade Fudge

£60 per adult £19.95 per child under 11 (Tomato Soup, Roast Turkey, Ice Cream)

A service charge of 10% will be added to your bill of which 100% goes to the team serving you

50% deposit per person is required to confirm the booking

We cannot guarantee any of our dishes are free from nuts. Please let us know if you have any special dietary needs.

