



BOOK NOW

DEPOSIT AND CONFIRMATION

All bookings will need to be confirmed and secured by the relevant deposit at the time of booking. We do not accept individual payments for group bookings. Payment for deposits and final payment must be made in full. Christmas Fayre £10, Christmas Day £50, New Year's Eve £25.

PRE ORDER

A pre order is required for all bookings. This will be needed 14 days in advance of your booking. Please advise any special dietary requirements or food allergies for your booking.

CANCELLATION

Deposits are non-refundable should you cancel or move the date of a confirmed booking less than 14 days prior to your party. Additionally, should you cancel a confirmed booking on the day; we reserve the right to keep the deposit and charge fully for the chosen menu based on the number of guests anticipated. Should your party decrease in size, we will refund the deposit in full prior to 14 days in advance of your booking. Any reduction in your party size after this date will result in a loss of your deposit. We will do our best to accommodate any increases in party size after your reservation has been confirmed but cannot guarantee that additional guests will be able to dine. In the unlikely occurrence that we cancel an event, all deposits and full payments will be refunded.

GRATUITY

An optional service charge of 10% will be added to the final bill of all parties of 8 or more. All prices include vat.

All information is correct at time of printing though is subject to change at our discretion.



THE BLUE BELL
GLINTON

CELEBRATE CHRISTMAS & NEW YEAR 2021

thebluebellglinton.co.uk

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CELEBRATE CHRISTMAS & NEW YEAR 2021



THE BLUE BELL
GLINTON

CHRISTMAS FAYRE

“Celebrate the festive season with us during December, bookings from 12 noon to 2.15pm and 6pm to 9pm, Sunday Lunch 12pm to 5pm until the 24th December”

Starters

White Onion and Celeriac Soup, Sage Oil. (V)
Goats Cheese Bon Bons, Beetroot and Walnut Salad,
Balsamic Dressing. (V)
Duck Leg Terrine, Orange and Thyme Chutney, Toasted Brioche.
Smoked Mackerel Pate, Pickled Radish Salad, Rye Croutes.

Main Courses

Roast Turkey, Chestnut and Herb Stuffing, Pigs in Blankets,
Seasonal Vegetables, Roast Gravy.
Braised Beef Blade, Creamed Potato, Confit Carrot, Braising Juices.
Oven Baked Hake Fillet, Peperonata, Fondant Potato, Wilted Spinach.
Parsnip and Potato Rosti, Braised Lentils, Root Vegetables,
Cumberland Sauce. (V)

Desserts

The Blue Bell's Christmas Pudding, Brandy Sauce.
Poached Pear and Amaretto Trifle. (V)
Chocolate Nemesis, Passion Fruit Coulis, Vanilla Ice Cream. (V)
Selection of Cheese with Biscuits, Quince Jelly, Celery,
Grapes and Fruit Chutney.

To Finish

Coffee or Tea and Petit Mince Pies.

Please ask a member of our team for allergen information

£28.95 per person, children under 12 years £11.95
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CHRISTMAS DAY

“Let us look after you so you can have an enjoyable Christmas to remember, bookings from 12 noon to 2pm”

Starters

French Onion Soup, Gruyère Cheese Crouton.
Smoked Salmon Roulade, Cucumber Salad, Citrus Dressing.
Confit Duck Leg Croquette, Celeriac Risotto, Rosemary Jus.
Stilton and Shallot Tart, Pickled Walnuts, Port
and Balsamic Reduction. (V)

Main Courses

Roast Turkey, Chestnut and Herb Stuffing, Pigs in Blankets,
Seasonal Vegetables, Roast Gravy.
Fillet of Beef, Duchess Potato, Glazed Onion, Savoy Cabbage
and Bacon, Truffle Jus.
Scallop and Lobster Ravioli, Creamed Leeks, Caviar Beurre Blanc.
Wild Mushroom and Butternut Squash Wellington, Parsley Sauce. (V)

Desserts

The Blue Bell's Christmas Pudding, Brandy Sauce.
Valrhona Chocolate and Mascarpone Mousse, Viennese Whirl. (V)
Steamed Treacle Syrup Sponge, Vanilla Ice Cream. (V)
Selection of Cheese with Biscuits, Quince Jelly, Celery,
Grapes and Fruit Chutney.

To Finish

Coffee Or Tea And Petit Mince Pies.

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£80 per person, children under 12 years £35.00
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NEW YEARS EVE

“Celebrate in style with quality food this new years eve, bookings from 7pm to 8pm”

Amuse Bouche

Wild Mushroom and Parmesan Velouté.

Starter

Pan Seared Scallops, Fennel Risotto.

Main Course

Roasted Duck Breast, Dauphinoise Potatoes,
Braised Red Cabbage, Carrot Puree, Peppercorn Jus.

Desserts

Assiette of Desserts to Share
Strawberry and Basil Mille-Feuille, Dark Chocolate Tart
with Mango Sorbet, Baileys Crème Brûlée.

Cheese

Selection of Cheese with Biscuits, Quince Jelly, Celery,
Grapes and Fruit Chutney.

Petit Fours and Coffee

Mini Macarons, Chocolate and Passion Fruit Truffle, Pâte de Fruit.

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(Vegetarian options are available on request)

£75 per person. This event is not suitable for children.
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