



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 of six or more. 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 2019

thebluebellglinton.co.uk

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CELEBRATE CHRISTMAS & NEW YEAR 2019



THE BLUE BELL
GLINTON

CHRISTMAS FAYRE

"Celebrate the festive season with us during December, bookings from 12 noon to 2.30pm and 6pm to 9pm, Sunday Lunch 12pm to 4.30pm until the 24th December"

Starters

Cream of White Onion and Rosemary Soup, Rustic Bread. (v)
Ham and Roast Chicken Croquette with a Celeriac Waldorf Salad.
Baked Scallop and Prawn Mornay with Parsley Creamed Potato.
Red Pepper and Brie Parcel, Aubergine Puree, Basil and Pine Nut Dressing. (v)

Main Courses

Roasted Turkey Escalope wrapped in Smoked Bacon, Chestnut Stuffing, Pigs in Blankets, Roast Gravy.
Braised Venison Haunch with Buttered Swede Mash, Red Cabbage, Baby Leeks, Game Sauce.
Fillet of Hake, Crushed New Potatoes, Creamed Kale, Trompette Mushrooms, Sage Veloute.
Braised Vegetable and Lentil Hot Pot served with Sweet and Sour Pickled Beetroot. (v)

(All Served with Sprouts, Roasties, Parsnips, Carrots and Greens)

Desserts

Blue Bell's Christmas Pudding, Brandy Sauce, Orange Segments.
Limoncello Sponge Pudding, Raspberry Compote and Sorbet. (v)
Chocolate Marquise with Poached Cherries and Pistachios. (v)
Artisan Cheeses with Grape Chutney, Celery and Biscuits.

To Finish

Coffee or Tea and Petit Mince Pies.

CHRISTMAS DAY

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

Starters

Home Cured Gravdax, Rye Croutes, Pickled Cucumber, Whipped Mascarpone, Lemon Vinaigrette.
Duck Liver and Thyme Parfait, Toasted Brioche, Apricot Chutney, Mixed Leaves.
Crispy Breaded Poached Hen's Egg, Stem Broccoli, Toasted Hazelnuts, Hollandaise Sauce. (v)

Main Courses

Roasted Crown of Bronze Turkey, Chestnut Stuffing, Pigs in Blankets, Red Wine Jus.
Fillet of Beef, Potato and Garlic Galette, Confit Cabbage, Wild Mushroom and Madeira Sauce.
Poached Lemon Sole Fillets, Buttered Spinach, Tomato Compote, Parmentier Potatoes, Coriander and Olive Oil Dressing.
Cropwell Bishop Stilton, Courgette and Red Onion Tart, Tomato and Oregano Sauce. (v)

(All Served with Sprouts, Roasties, Parsnips, Carrots and Greens)

Desserts

Blue Bell's Christmas Pudding, Brandy Sauce, Orange Segments.
White Chocolate Mousse with Quince and Passion Fruit Coulis. (v)
Glazed Apple Custard Tart with Vanilla Ice Cream. (v)
Artisan Cheeses with Grape Chutney, Celery and Biscuits.

To Finish

Coffee or Tea and Petit Mince Pies.

NEW YEARS EVE

"Celebrate in style with quality food and live DJ with Music from the 60's to present day, bookings from 7pm to 8pm"

Canapes and Nibbles to Start

Starter

Chicken Consommé with Julienne Vegetables.

Fish

Lobster Ravioli with Oyster Leaves.

Main Course

Duck Breast with Chicory, Stilton and Walnuts,
Potato Risotto, Red Wine Sauce.

Desserts

Plum and Vanilla Fool.

After

Artisan Cheeses with Grape Chutney, Celery and Biscuits.

To Finish

Coffee or Tea and Petit Mince Pies.

£75 per person. This event is not suitable for children
Please ask a member of our team for allergen information
(Vegetarian options are available on request)

£28.95 per person, children under 12 years £11.95
Please ask a member of our team for allergen information

£80 per person, children under 12 years £35.00
Please ask a member of our team for allergen information

Bar only tickets including live DJ and light buffet: £15.00 per person
Please ask a member of our team for allergen information