



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 2020

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CELEBRATE CHRISTMAS & NEW YEAR 2020



THE BLUE BELL
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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 4pm until the 24th December”

Starters

Caramelised Onion and Celeriac Soup, Sage Oil. (v)
Goats Cheese Bon Bons, Beetroot and Walnut Salad, Balsamic Dressing. (v)
Duck Leg Terrine, Kumquat Chutney and Toasted Brioche.
Smoked Mackerel Pate, Cornichons, Cucumber Gel, Rye Croutes.

Main Courses

Roast Escalope of Turkey with all the Trimmings.
Ale Braised Ox Cheek, Creamed Potato, Spiced Red Cabbage, Roasted Root Vegetables, Braising Juices.
Oven Baked Cod Fillet, Tomato and Citrus Herb Butter, Fondant Potato, Wilted Greens.
Braised Potato and Lentils, Tandoori Spiced Vegetables, Onion Puree, Cashew Nuts and Coriander. (v)

Desserts

The Blue Bell's Christmas Pudding, Brandy Sauce.
Mulled Wine Poached Pear, Almond Sponge, Honey and Orange Yoghurt. (v)
Chocolate Nemesis, Passion Fruit Coulis, White Chocolate Crumb, 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.

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

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, Yuzu Dressing.
Confit Duck Leg, Pearl Barley Risotto, Celeriac, Orange Jus.
Stilton and Courgette Tart, Mixed Leaves, Port Reduction. (v)

Main Courses

Roast Turkey Crown with all the Trimmings.
Beef Fillet, Horseradish Creamed Potato, Savoy Cabbage, Carrot Puree, Red Wine Jus.
Pan Seared Turbot, Chive and Potato Croquette, Poached Leeks, Lemon Beurre Blanc.
Wild Mushroom, Butternut Squash and Truffle Open Lasagne. (v)

Desserts

The Blue Bell's Christmas Pudding, Brandy Sauce.
Chocolate Delice Glazed with Ruby Chocolate, Cherry Compote, Amaretto Marshmallow.
Stem Ginger and Treacle Tart, Caramelised Orange Segments, Clotted Cream Ice Cream. (v)
Selection of Cheese with Biscuits, Quince Jelly, Celery, Grapes and Fruit Chutney.

To Finish

Coffee Or Tea And Petit Mince Pies.

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

NEW YEARS EVE

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

Amuse Bouche

Wild Mushroom Velouté, Parmesan Tuile.

Starter

Pan Seared Scallops, Dill and Fennel Risotto, Crispy Leeks.

Main Course

Roasted Duck Breast, Dauphinoise Potatoes, Braised Red Cabbage, Baby Carrots, Juniper and Port Jus.

Desserts

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

After

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.

Please ask a member of our team for allergen information
(Vegetarian options are available on request)

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