

THE BELL BOVINGDON

CHRISTMAS MENU 2026

3 Courses £35pp • 2 Courses £30pp

Wednesdays–Saturdays • 2nd–23rd December

STARTERS

Red Pepper & Tomato Soup *GFA *V
with warm baked bread

Traditional Prawn Cocktail *GFA
with crusty bread

Sticky BBQ & Jack Daniel's Chicken Wings *GFA
mixed leaves and a blue cheese dip

Duck Liver Pâté *GFA
orange and onion marmalade, crusty bread and mixed leaves

Individual Baked Camembert
cranberry and port chutney with toasted ciabatta

MAIN COURSES

Traditional Roast Turkey *GFA
pigs in blankets, sage and onion stuffing, roast potatoes, seasonal vegetables and gravy

Slow-Cooked Blade of Beef *GFA
red wine sauce, crispy smoked bacon, creamy mash and roasted root vegetables

Dill & Parmesan-Crusted Salmon
creamy mash, tenderstem broccoli and lemon butter sauce

Butternut Squash, Sweet Potato & Spinach Wellington *V
roast potatoes, seasonal vegetables and rich vegetarian gravy

SIDES

Pigs in Blankets
*GFA *£6

Cauliflower Cheese
*£5

DESSERTS

Christmas Sticky Toffee Pudding *GFA
with rum and raisin ice cream

White Chocolate & Winter Berry Eton Mess Cheesecake

Black Forest Trifle *GFA

Apple & Cinnamon Crumble *GFA
with custard

English Cheeseboard
Brie, Stilton and mature Cheddar with fig chutney and crackers

BOOKING INFORMATION

PRE-ORDER FOR TABLES OF 10 OR MORE

Names and choices from the lead booker only.
Individual orders cannot be accepted.

£10 PER PERSON DEPOSIT

Non-refundable with less than 48 hours' notice.

NO SUBSTITUTIONS OR CHANGES

All dishes may contain nuts. Fish dishes may contain small bones.
Food is freshly cooked to order, so please be prepared to wait.

*GFA = gluten-free option available • *V = Vegetarian

* = Side supplement

Please advise your server when ordering or on your pre-order.

ALLERGIES & DIETARY REQUIREMENTS

Tell your server on arrival or include them on your pre-order.
While every effort is made to accommodate dietary needs,
we operate an open kitchen and cannot guarantee
that any item is 100% allergen-free.