

# Festive Menu

## CHRISTMAS DAY MENU

### SELECTION OF CANAPÉS & BUBBLY ON ARRIVAL

#### STARTERS

Carrot & Coriander Soup, Croutons, Crusty Bread  
Duck Liver & Orange Pâté, Chutney, Watercress, Toasted Sourdough  
Seared Scallops, Garlic & Basil Butter, Black Pudding, Pea Purée  
Twice Baked Mature Cheddar Cheese Soufflé

#### MAINS

**Braised Feather Blade of Beef,**  
Wholegrain Mashed Potato, Tenderstem Broccoli  
**Traditional Roast Turkey,**  
Chestnut & Cranberry Stuffing, Pigs in Blankets, Bread Sauce, Gravy  
**Pan Fried Salmon (GF),**  
Crushed New Potatoes, Sautéed Garlic Green Beans, Lemon & Herb Butter  
Wild Mushroom, Spinach & Oxford Blue Wellington, Dauphinoise Potatoes,  
Baby Leeks, Red Wine Jus

#### DESSERTS

Traditional Christmas Pudding (V), Brandy Sauce  
Chocolate Fondant, Salted Caramel Ice Cream, Berry Compote  
Vanilla Panna Cotta, Strawberry Compote  
Cheese Board:  
Stilton, Mature Cheddar, Brie, Double Gloucester, Biscuits, Ale Chutney,  
Glass of Port

#### £80 Per Person

Dairy-free & gluten-free options available on request.  
Please note we do not list all the ingredients.  
If you have any food allergies, please feel free to discuss this with us in advance.

#### BOOKING TERMS

Pre Bookings & Pre Orders ONLY  
50% Non-refundable deposit taken at time of booking  
Final payment due 15th December 2024  
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Merry Moments  
CHRISTMAS 2024



  
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BEEHIVE**  
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