

Festive Menu

CHRISTMAS PARTIES

STARTERS

Spiced Parsnip Soup, Crusty Bread
Chicken Liver Parfait, Onion Chutney, Toasted Sourdough
Classic Prawn Cocktail, Brown Bread & Butter, Lemon Wedge
Creamy Garlic & Tarragon Mushrooms, Toasted Bloomer

MAINS

Traditional Roast Turkey, With All The Trimmings
Beef Bourguignon, Wholegrain Mustard Mashed Potato, Roast Carrots
Pan Fried Seabass, Herb Crushed New Potatoes, Samphire, Hollandaise Sauce
Vegan Beetroot Wellington, Roast New Potatoes, Green Beans, Red Wine Sauce
Slow Roasted Pork Belly, Fondant Potato, Spiced Apple Purée, Honey Roast Carrots, with Red Wine Sauce

DESSERTS

Traditional Christmas Pudding, Brandy Sauce
Baked Vanilla Cheesecake, Cherry Ice Cream
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Triple Chocolate Brownie, Salted Caramel Ice Cream
Cheese Board: Stilton, Mature Cheddar, Brie, Biscuits, Ale Chutney, Grapes, Celery

2 COURSES - £25.95

3 COURSES - £29.95

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 1st November 2024

Valid from Tuesday 25th November until 23rd December 2024

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