

Cheers to
CHRISTMAS
2025

CHRISTMAS DAY MENU



Cheers to **CHRISTMAS DAY** 2025

CHRISTMAS DAY

This Christmas Day, gather with loved ones in the heart of Montpellier at The Beehive for a festive celebration filled with flavour, comfort, and joy.

Our specially curated Christmas menu invites you to relax, indulge, and create lasting memories in a setting that blends tradition with a touch of elegance.

Your experience begins with a warm welcome — sip on a chilled glass of Champagne and enjoy a selection of hand-crafted canapés as you settle into the festive spirit.

Let The Beehive be your home this Christmas — where the fire is warm, the Champagne sparkles, and every course is a celebration.



Terms & Conditions

Pre bookings & Pre Orders ONLY

50% Non-refundable deposit taken at time of booking. Final payment due 15th December 2025

Arrival time needs to be 20 minutes prior to the booked table dining time.

To make your booking email: Email: info@thebeehivemontpellier.com

Visit website for details: thebeehivemontpellier.com

Tel: 01242 702270 - The Beehive, 1-3 Montpellier Villas, Cheltenham, GLOS GL50 2XE



Cheers to CHRISTMAS

THE BEEHIVE CHRISTMAS DAY MENU 2025 £89 PER PERSON | 3 COURSES

ARRIVAL

Canapés & a glass of Champagne

STARTERS

All starters are served with freshly baked sourdough.

CARROT SOUP

Chestnuts, sage, truffle oil (PB, N, G)

HAM HOCK TERRINE

Piccalilli, cornichons (SD, MU, G)

PRAWN & CRAYFISH COCKTAIL

Gem lettuce, avocado, Marie Rose (C, G, E, SD)

SMOKED SALMON

Capers, shallots, parsley, lemon (F, SD, G)

MAINS

All mains are served with roast potatoes, parsnips, Brussels sprouts,
and carrot & swede mash.

ROAST TURKEY

Sage & onion stuffing, pigs in blankets, cranberry & bread sauce, gravy (G, E, SD)

ROAST SIRLOIN OF BEEF

Yorkshire pudding, creamy horseradish, red wine gravy

FILLET OF SEA BASS

Fennel, cucumber & samphire salad, burnt lemon, salsa verde (F, SD)

BEETROOT & MUSHROOM WELLINGTON

Cranberry sauce, vegetable gravy (PB, N, S, G)

DESSERTS

CHOCOLATE FONDANT

Honeycomb, salted caramel ice cream (V, E, G, D)

CHRISTMAS PUDDING

Brandy & orange sauce (V, G, N)

STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream (V, G, E, D)

Plant-based option available

BRITISH CHEESES

Stilton, Cheddar, Brie, chutney, celery, crackers (V, D, SD, MU, CE, SE, N, G)

Served with a glass of port

Allergen Key:

(PB) = plant-based (V) = vegetarian (N) = nuts (G) = gluten (D) = dairy

(SD) = sulphur dioxide (SE) = sesame (F) = fish (MO) = mollusc (MU) = mustard

(CE) = celery (C) = crustaceans (L) = lupin (S) = soya

Please inform us of any allergies, intolerances, or dietary requirements before placing your order.

The allergen key above indicates the presence of allergens in our dishes.

Not all ingredients are listed, and we cannot guarantee the total absence of nuts or other allergens.

A discretionary 12.5% service charge will be added to your final bill.

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