



Cheers to **FESTIVE PARTY NIGHTS**

FRIDAY 27TH NOVEMBER – WEDNESDAY 23RD DECEMBER 2026

FESTIVE PARTY

Celebrate the season in style with our classic two or three-course festive party menu, filled with winter warmers and Christmas favourites. Perfect for catching up with friends, family, or colleagues – delicious, relaxed, and full of festive cheer.

All set in the cosy surroundings of The Beehive, right in the heart of Montpellier – where the charm of Christmas in Cheltenham comes to life.

£27
2 COURSES

MON - THURS

£30
2 COURSES

FRI - SAT

£31
3 COURSES

MON - THURS

£34
3 COURSES

FRI - SAT

Terms & Conditions

Pre Booking and Pre orders only 14 days prior to booking.

£10 per person non refundable deposit taken at the time of booking.

We cannot guarantee menu choices for any late orders.

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

Available 27th November - 23rd December 2026

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

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W: thebeehivemontpellier.com

FESTIVE PARTY MENU – 2026

STARTERS

ROASTED BUTTERNUT SQUASH (V)

Toasted pumpkin seeds, soft bread roll

HAM HOCK TERRINE

Piccalilli, cornichons, toasted sourdough

MARINATED GOAT'S CHEESE SALAD (V)

Walnuts, cranberries, balsamic vinaigrette

SALMON GRAVADLAX

Capers, shallots, lemon, blinis



MAINS

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

PORK BELLY

Sage & onion stuffing, pigs in blankets, Bramley apple, gravy

ROAST TURKEY

Sage & onion stuffing, pigs in blankets, cranberry & bread sauces, gravy

BEETROOT & MUSHROOM WELLINGTON (V, VG)

Cranberry sauce, vegetable gravy

SEA BASS

Fennel, cucumber & samphire salad, burnt lemon, salsa verde

DESSERTS

LEMON POSSET (V)

Dark fruit coulis

CHOCOLATE BROWNIE (V)

Honeycomb, salted caramel ice cream

Plant-based option available

CHRISTMAS PUDDING

Brandy sauce

STICKY TOFFEE PUDDING (V)

Caramel sauce, vanilla ice cream

BRITISH CHEESES (£3 SUPPLEMENT) (V)

Stilton, Cheddar, Brie, chutney, celery, crackers

V - Vegetarian, Vg - Vegan, VGO Vegan Option, GF - Gluten Free,
GFO - Gluten Free Option (all main courses can be provided Gluten Free on request)

