



Merry Christmas

2026



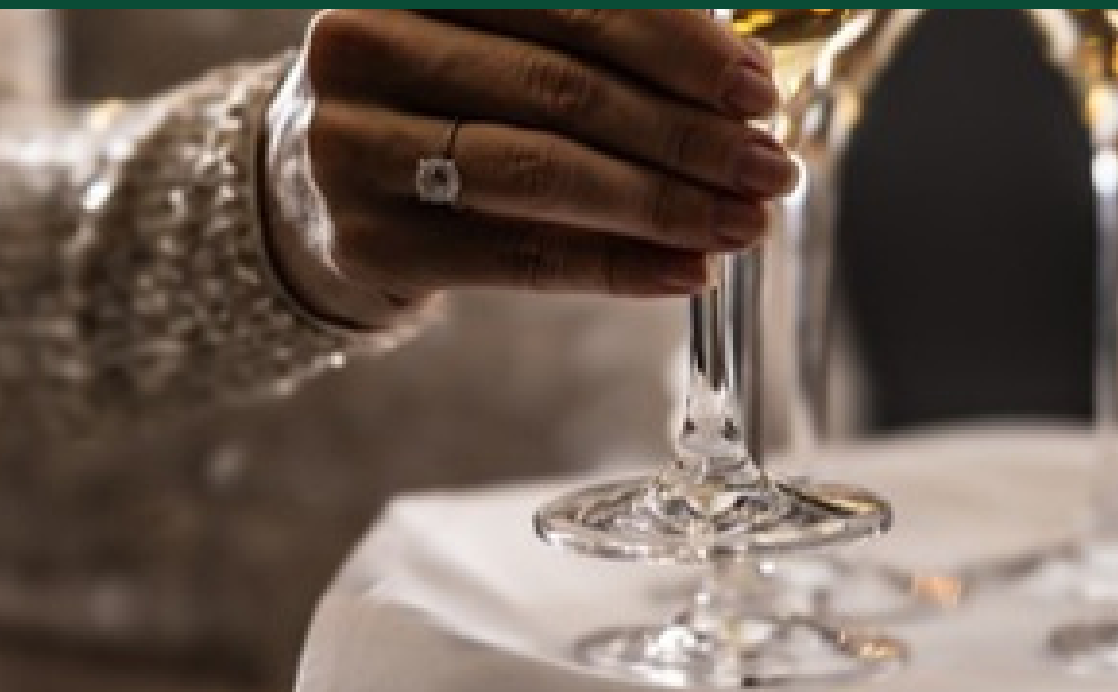
THE BEEHIVE



Merry Christmas

2026

Celebrate the festive season at The Beehive with cosy Christmas lunches, festive gatherings and hearty seasonal menus served in our warm and welcoming surroundings. Gather friends, family or colleagues together and let us take care of the celebrations. We'll say cheers to that.





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.

The Beehive Montpellier, 1-3 Montpellier Villas, Cheltenham GL50 2XE
T: 01242 702270 | E: info@thebeehivemontpellier.co.uk |
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)





Cheers to **CHRISTMAS DAY LUNCH**

FRIDAY 25TH DECEMBER 2026

CHRISTMAS DAY LUNCH

Gather your loved ones and celebrate Christmas Day in the heart of Cheltenham with a dining experience full of festive flair, fizz and indulgence.

£80
3 COURSES

£45
CHILDREN
UNDER 12

Begin with a champagne welcome, followed by a three-course feast crafted with seasonal ingredients and culinary care from our Chef and his team.

Terms & Conditions

Pre bookings & Pre Orders only 14 days prior to the day.

£25 Non-refundable deposit taken at time of booking.

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

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CHRISTMAS DAY MENU 2025

ARRIVAL

Canapés & a glass of Champagne

STARTERS

ROASTED BUTTERNUT SQUASH (V)

Toasted pumpkin seeds, soft bread roll

HAM HOCK TERRINE

Piccalilli, cornichons, toasted sourdough

PRAWN & CRAYFISH COCKTAIL

Gem lettuce, avocado, Marie Rose

SALMON GRAVADLAX

Capers, shallots, lemon, blinis



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

ROAST SIRLOIN OF BEEF

Yorkshire pudding, creamy horseradish, red wine gravy

FILLET OF SEA BASS

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

BEETROOT & MUSHROOM WELLINGTON (V, VG)

Cranberry sauce, vegetable gravy

DESSERTS

CHOCOLATE FONDANT (V)

Honeycomb, salted caramel ice cream

CHRISTMAS PUDDING

Brandy & orange sauce

STICKY TOFFEE PUDDING (V)

Caramel sauce, vanilla ice cream

Plant-based option available

BRITISH CHEESES (£3 Supplement) (V)

Stilton, Cheddar, Brie, chutney, celery, crackers

Served with a glass of port

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





GOOD TO KNOW

Our kitchen is NOT an allergy-free kitchen.
While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions. If you have any food allergies or food intolerances, please ask a member of the events team about the ingredients in meals before placing your order.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
Please note menu may be subject to change.

GROUP PAYMENTS

For parties of 10 guests or more, we kindly ask that the bill is settled in one single payment. We are unable to split the bill or accept individual payments from members of the party. Thank you for your understanding.

Merry
Christmas



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