



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.

The Beehive Montpellier, 1-3 Montpellier Villas, Cheltenham GL50 2XE

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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)

