



Christmas Fun and Festivities

*Welcome to our festive brochure
join us for our fun events
and your own private parties*

*25% off accommodation
for all party attendees eating from
our Festive menu A, B and C*

01728 602331

info@thebellatsax.co.uk

www.thebellatsax.co.uk

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Christmas Day At The Bell

Adnams pink fizz on arrival

Amuse bouche

Tempura tiger prawns with dipping sauce

Crispy peking duck leg with cucumber & spring onion
slaw & hoi sin drizzle

Crab & crayfish tortellini, shellfish bisque & brandy
cream with wilted rocket

Saute' of wild mushrooms & garlic on brioche toast,
poached egg and truffle hollandaise

Parma ham, sherry-marinated cantaloupe
and watermelon, mint syrup

Roast breast & stuffed leg of Jeremy's Suffolk turkey,
cranberry compote, duck fat 'roasties', winter vegetables,
pan gravy & bread sauce

Roast dry-aged sirloin of local Red Poll beef,
chasseur sauce, French beans and truffle mash

Pan-fried turbot fillet, crushed potatoes,
broccoli and a lemon-basil butter

Lasagne of spinach, artichoke &
ricotta with a tossed house salad and garlic bread

Buttered fresh market vegetables for all

Chefs sticky Christmas plum pudding, candied kumquats,
rum sauce and brandy butter

Lemon pavlova with white chocolate mousse
and raspberry compôte

Baked sticky dark chocolate pudding,
caramelised banana and butterscotch sauce

Suffolk cheeses with sultana & walnut crostini, apple,
celery and home-made Bell chutney

2 sittings at 12pm or 3pm

£66.95 per head (11s and under £33.95)

Full payment on booking. Pre-order in advance

Celebrate New Year's Eve

Arrival 7pm & carriages at 1am

Mulled wine on arrival

Amuse bouche

Smoked salmon & caviar Bellini's

Wild mushroom tortellini with
creamy tarragon sauce

Char-grilled beef fillet steak with stuffed tomatoes,
green beans, garlic mushrooms, duck fat chips &
diane sauce

or

Beetroot, walnut & lentil wellington with roasted
new potatoes, green beans & red wine gravy

Chocolate truffle cheesecake & coffee ice cream

Dietary requirements
available upon request

Midnight fizz for all

£39.95

Background music playing
afterwards if you fancy dancing



Festive Party Menu A

Roast plum tomato & red pepper soup, rocket pesto with
grilled sourdough *VG V*

Pressed ham hock terrine with spiced plum chutney
and toasted sourdough

Smoked haddock fishcake with tossed salad and a lemon
and herb mayo

Gin cured salmon gravadlax with beetroot and
horseradish salad with granary bread

Roast breast and slow cooked leg of Suffolk turkey with
all the trimmings duck fat 'roasties', winter vegetables,
sprouts, chestnuts & bacon with pan gravy

Slow braised belly of pork with bean cassoulet, winter
greens and crackling

Pan fried hake fillet with herb crust, buttered leeks,
crushed new potatoes and caper sauce

BBQ bean quesadilla, grilled peach salsa and creamy
peanut coleslaw *VG V*

Panache of fresh market vegetables for all

Chefs sticky Christmas plum pudding with candied
kumquats, rum sauce & brandy butter

Milk chocolate and sea salt caramel torte with
mint crème Chantilly

Buttermilk pannacotta,
winter berry compôte and lemon shortbread

Stilton steeped in port with grapes & sultana bread

£22.95 per person

Coffee and Viennese mince pies £2.00 per person

£5 per person deposit at time of booking

Remainder of payment with

pre-order food choices one week prior to party

Please clearly mark dietary requirements on pre-order

Festive Party Menu B

Classic crayfish and king prawn cocktail,
bloody mary mayo and baby gem lettuce

Butternut squash soup with chilli oil
and grilled sourdough

Pressed game and wild mushroom terrine with spiced fig
compote and brioche

Crisp-baked goats' cheese crostini, roasted red pepper
sauce and black olive tapenade

Roast breast and slow cooked leg of Suffolk turkey with
all the trimmings duck fat 'roasties', winter vegetables,
sprouts, chestnuts & bacon with pan gravy

Pot-roast lamb skank with dauphinoise potatoes, winter
greens and rosemary & tomato sauce

Pan-fried fillet of sea bass,
with fennel risotto and lemon & basil sauce

Roast bean and nut roast with butternut squash sauce &
stuffed roast tomato

Panache of fresh market vegetables for all

Chefs sticky Christmas plum pudding with candied
kumquats, run sauce & brandy butter

Double chocolate pudding with salted caramel and
pistachio ice cream

Apple & cinnamon strudel with vanilla ice cream

Selection of local cheese with Suffolk ale chutney,
biscuits and celery

£27.95 per person

Coffee and Viennese mince pies £2.00 per person
£5 per person deposit at time of booking

Remainder of payment with
pre-order food choices one week prior to party
Please clearly mark dietary requirements on pre-order

Festive Party Menu C

(only available Monday-Thursday lunchtimes)

Creamy mushroom soup with grilled sourdough

Pressed ham hock terrine,
spiced plum chutney and toasted bloomer

Smoked mackerel paté with chefs chutney & toast

Roast breast and slow cooked leg of Suffolk turkey with
all the trimmings duck fat 'roasties', winter vegetables,
sprouts, chestnuts & bacon with pan gravy

Beef & winter vegetable casserole with herbed dumplings

Crisp salmon & prawn fishcake with buttered kale
and caper sauce

Roast pumpkin & sage risotto with taleggio cheese
& rocket pesto

Chefs sticky Christmas plum pudding with candied
kumquats, rum sauce & brandy butter

Milk chocolate and sea salt caramel torte with
mint crème chantilly

Buttermilk panna cotta with winter berry compote &
lemon shortbread

£17.95 for 2 courses or £21.95 for 3 courses

Coffee & Viennese mince pies £2.00 per person

£5 per person deposit at time of booking

Remainder of payment with

pre-order food choice one week prior to party

Please clearly mark dietary requirements on pre-order

Christmas Eve

Join us for a two course supper

Mulled wine on arrival at 7pm

Prawn gyoza dumpling with dipping sauce

Thai green chicken curry, jasmine rice & prawn crackers

(Vegetarian options available – please advise on booking)

£22.95 per person. Full payment on booking

Boxing Day & New Year's Day

12 – 4pm

The Bell Carvery £11.95 per person

Starters and desserts £5.00

Booking recommended

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Christmas Accommodation Package

Arriving 24 Dec

For 2 nights - £390 per couple

For 3 nights - £500 per couple

Bottle of champagne in your room on arrival.

Double Room accommodation with full English breakfast, plus Christmas Eve Supper, Christmas Day Lunch and evening sandwich supper on the 25th.

Third night includes Boxing Day Brunch
(but no evening meal).

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