



New Year's Eve

MARIACHI FIESTA AT THE BELL

Wednesday 31 December

Join us again to see in the New Year with music, dancing, feasting and fun...

Fizz and festive nibbles on arrival

Mexican street food buffet

and party on with our Latin street band,

Mariachi Tequila from London,

as seen on the *Graham Norton* BBC1 show and with the *Rolling Stones* at Hyde Park

Margaritas, enchiladas, chimichangas, burritos, quesadillas, pulled pork, chilli con carne, cajun chicken, blackened king prawns, etc (*vegetarian food too*)

with South American salads, salsas, guacamole, crispy wedges etc

£39.95 per person

full payment at time of booking

Please note there is no seating plan for this event and tables will be shared.

We will be having a fun, informal, social evening, eating, drinking, talking and dancing all around the place

Go on spoil your loved ones this year, give your friends and family a special Christmas Bell-style with us



To enquire about Christmas party bookings or to book for any of our special festive Bell events, please do get in touch...



T: 01728 602331

E: info@thebellatsax.co.uk

W www.thebellatsax.co.uk



CHRISTMAS PARTIES THE BELL AT SAX' - STYLE

get festive and celebrate with friends, colleagues and family this Christmas

let us take the strain, leaving you to enjoy yourselves

Christmas party bookings being taken for lunch and dinner 1 - 23 December

Choice of three festive menus from £ 15.95 - 24.95 per head, look inside for all the tasty details



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Festive Menu A



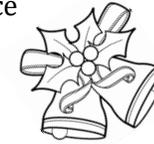
Festive Menu B

Festive Menu C

(only available Sunday - Thursday)

Roasted parsnip and apple soup,
home-made bread and herb crème fraiche
Pressed ham hock terrine, spiced Bell
plum chutney and toasted sourdough toast
Smoked mackerel, beetroot and horseradish
salad with granary bread

Classic crayfish and king prawn cocktail
with bloody mary mayo and baby gem lettuce
Butternut squash soup with chilli oil
and homemade granary bread
Pressed game and wild mushroom terrine
with spiced fig compote and sourdough toast
Crisp-baked goats cheese crottin with roasted
red pepper sauce and black olive tapenade



Roasted plum tomato soup
and home-made granary bread
Pressed ham hock terrine, spiced plum chutney
and toasted sourdough
Smoked haddock fishcake with tossed salad
and herbed lemon mayo

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Roast breast and slow-cooked leg of  
Jeremy's

Suffolk turkey, cranberry compote,  
duck fat 'roasties', winter vegetables & pan gravy  
Twice-cooked belly of pork with bean cassoulet,  
winter greens and crackling  
Roasted line-caught hake fillet with sauté  
potatoes, curly kale and mussel fricassée  
Caramelised onion tartlet  
with grilled goats cheese and walnut salad

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Roast breast and slow-cooked leg of Jeremy's
Suffolk turkey, cranberry compote,
duck fat 'roasties', winter vegetables & pan gravy
Oven-baked breast of local pheasant, dauphinoise
potatoes, winter greens, wild mushrooms, port jus
Pan fried sea bass fillet
with fennel risotto and baby leeks
Homemade gnocchi with roasted pumpkin,
leaf spinach, pine nuts and sage

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Roast breast and slow-cooked leg of Jeremy's  
Suffolk turkey, cranberry compote,  
duck fat 'roasties', winter vegetables & pan gravy  
Pan fried cod fillet with herb crust, buttered leeks,  
crushed new potatoes and brown shrimp butter  
Caramelised onion tartlet  
with grilled goats cheese and walnut salad

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The Bell plum pudding with candied kumquats,
rum sauce and brandy butter
Baked dark chocolate and sea salt caramel
fondant pudding with vanilla ice cream
Buttermilk pannacotta with winter berry
compote and lemon shortbread

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The Bell plum pudding with candied kumquats,  
rum sauce & brandy butter  
Baked dark chocolate and sea salt caramel  
fondant pudding with vanilla ice cream  
Poached pear in mulled wine,  
with gingerbread crisp and mascarpone parfait  
Selection of local cheeses with Suffolk ale chutney,  
biscuits and celery

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The Bell plum pudding with brandy sauce
Buttermilk pannacotta with raspberries in kirsch
Sticky toffee and banana pudding,
butterscotch, vanilla ice-cream and shortbread

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Coffee and Bell mince pies

**£19.95 per person**



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Coffee and Bell mince pies

£24.95 per person



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Coffee and Bell mince pies

**£15.95 per person**



**We are offering Christmas Party throughout December for groups of 8 or more.**

Please note Menu C is only available Sunday - Thursday.

All our festive menus must be pre-booked with full payment at time of booking. Each guest's food selection must be received at least 4 days before the Christmas party date. After this deadline, monies will not be refunded in the event of changes or cancellation.

