



Festive Season
2021


THE FIVE BELLS INN
EAST BRABOURNE



THE FIVE BELLS INN

FESTIVE SEASON 2021

**FOR A TRULY UNFORGETTABLE
FESTIVE CELEBRATION
LOOK NO FURTHER...**



A stunning 16th century inn overlooking the rolling hills of the north downs in east brabourne, The Five Bells Inn is a beautiful pub with rooms which just ooze Christmas cheer through the festive season. Complete with a roaring open fire, it really is the perfect setting for your work Christmas function or special family occasion and our festive parrty menu is available from mid November until Christmas Eve.

The real highlight however has to be our stunning six course Christmas Day menu, designed to make Christmas Day unforgettable for all the family. Make sure you book early to avoid disappointment.

STAY THE NIGHT

Make the most of your celebration by booking one of our 4 beautiful guest rooms located above the pub.

All various menus are contained in the following pack. To make a booking or for more information please do not hesitate to get in touch.

FIVE BELLS INN
THE STREET, EAST BRABOURNE, ASHFORD, KENT, TN25 5LP
01303 813 334
INFO@FIVEBELLSBRABOURNE.CO.UK



FESTIVE PARTY MENU

£35.00 per person

Available Wednesdays - Sundays, From 24th November to Christmas Eve Lunch.

Early Bird Offer - £30.00 per person Wednesday & Thursday if booked before 31st October

Spiced Butternut Squash, Pumpkin Seeds, Docker Sourdough

or

Classic Prawn Cocktail, Bloody Mary Rose Sauce

or

Chicken Liver Parfait, Red Onion Chutney, Brioche

Stuffed Breast of Norfolk Turkey, Properly Garnished

or

Baked Rye Bay Cod, Kentish New Potato Champ, Clams, Fish Cream

or

Potato Gnocchi, Shaved Brussels Sprouts, Chestnuts, Black Winter Truffle

Christmas Pudding with Brandy Custard

or

Lemon Meringue Eton Mess, Blackberries

or

Bitter Chocolate Tart, Creme Fraiche, Honeycomb

or

A Selection British Cheeses, Quince Jelly and Oatcakes (£5.00 supplement)

Tea, Coffee and Mince Pies

Must be booked in advance, either via phone or email. Card details will be taken to confirm the booking.
Full cancellation of the booking must be made no later than 7 days in advance, and individual cancellations no later than 24 hours, after which a covercharge will be applied.



THE FIVE BELLS INN



CHRISTMAS DAY LUNCH MENU

£90.00 per person

Bubbles & Selection of Canapés

Truffled Cauliflower Soup

Black Treacle Cured Salmon, Celeriac Remoulade, Malted Sourdough

or

Pressed Ham Hock & Pistachio, Pickled Apple, Toast

or

Salt Baked Beetroot, Smoked Parsnip, Candied Walnuts, Goats Curd

Roast Norfolk Turkey with all the Trimmings

or

Duck Breast, Colcannon, Braised Salsify, Brandy Persevered Figs

or

Turbot, Brown Shrimp Sauce, Jerusalem Artichoke, Braised Leek

Christmas Pudding, Brandy Custard, Candied Orange

or

Salted Caramel Tart, Cinnamon Ice Cream


or

Dark Chocolate Pot, Creme Fraiche, Honeycomb

or

A Plate of Kent and Sussex Cheeses with PX Raisins and Oatcakes

Tea, Coffee and Christmas Pudding Fudge



Must be booked and pre-ordered in advance, either via phone or email.
Preorders are required no later than 14 days in advance. A £50 per person deposit will be taken to confirm the booking. Full cancellation of the booking must be made no later than 1st december, after which the deposit will become non-refundable. A discretionary gratuity of 10% will be added to the bill.

