

Festive Season
2025



FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2025 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.

Available From 24th November until Christmas Eve, our festive party menu offers a delicious sit-down celebration for your group. The real highlight however has to be our stunning five course Christmas Lunch 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.

- PRIVATE HIRE AVAILABLE -
PLEASE SPEAK TO A MEMBER OF THE TEAM TO FIND OUT MORE
LIMITED AVAILABILITY, BOOK EARLY TO RAISE A GLASS
WITH US THIS CHRISTMAS!

**ALL AVAILABLE FESTIVE MENUS ARE CONTAINED IN THE
FOLLOWING PACK. TO MAKE A BOOKING OR FOR MORE
INFORMATION PLEASE DO NOT HESITATE TO GET IN TOUCH.**

THE FIVE BELLS INN

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

FESTIVE PARTY MENU

£33.50 FOR 2 COURSES / £38.50 FOR 3 COURSES
AVAILABLE MONDAY - SATURDAY
FROM 24TH NOVEMBER TO CHRISTMAS EVE LUNCH

STARTER

Leek & Potato Soup, Sage, Herb Oil *(GF available, Vegan available)*

or

Woodfired Brussels Sprouts, Toasted Hazelnuts, Orange, Honey & Chilli Dressing *(GF available, Vegan available)*

or

Confit Duck Rillettes, Fig Chutney, Toasted Sourdough *(GF available)*

or

Mulled Wine Cured Salmon, Golden Beetroot, Crème Fraiche, Soda Bread *(GF available)*

MAIN

Bacon Wrapped Stuffed Turkey Breast, Roasted Carrot, Shaved Brussels Sprouts & Chestnut, Whipped Honeyed Parsnip, Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy *(GF available)*

or

Breaded Plaice, Citrus & Pink Peppercorn Butter, Crushed Potatoes, Kale *(GF available)*

or

Thyme Roasted Jerusalem Artichokes, Truffled Potato Pave, Walnut Relish, Rainbow Chard *(GF available, Vegan available)*

or

28 Day Aged 8oz Grass Fed Aberdeen Angus Rib Eye Steak,
Beer Battered Onion Rings, Chips, Watercress, Pepper Sauce - £15 supplement
(GF available)

PUDDING

Christmas Pudding, Brandy Custard, Redcurrants *(GF available, Vegan available)*

or

Chocolate & Hazelnut Pave, Drunken Cranberries, Vanilla Ice Cream *(GF available, Vegan available)*

or

Set Vanilla Yoghurt, Poached Pear, Ginger Sponge *(GF available)*

or

Cheesemakers of Canterbury Cheese Selection,
Seasonal Chutney, Celery, Grapes, Oatcakes - £5 supplement
(GF available)

—

Mince Pies

Must be booked in advance. Card details will be taken to confirm the booking. Tables of 20 or more will require a 25% deposit at the time of booking. Full cancellation of the booking must be made no later than 14 days in advance, individual cancellations no later than 24 hours, after which a cover charge (£20.00 per head) will be applied. Food choices must be pre-ordered in advance, placed no later than 72 hours prior to the booking. Prices inclusive of VAT. Service charge is not included.

CHRISTMAS DAY LUNCH MENU

£135 PER PERSON
MIDDAY ARRIVAL. GUESTS SEATED AT 12:30PM

Bubbles on Arrival

APPETISER

Spiced Carrot & Red Lentil Soup, Crème Fraiche, Pistachio, Docker Sourdough *(GF available, Vegan available)*

STARTER

Smoked Salmon Tartare, Crème Fraiche, Pickled Shallot, Dill Emulsion *(GF available)*

or

Local Pheasant & Partridge Terrine, Blackberry Ketchup, Chestnuts

or

Cauliflower Cheese Croquettes, Black Garlic, Crisp Sage *(GF available, Vegan available)*

or

Rosemary Marinated Goat Burrata, Heritage Beetroot, Pickled Walnut

MAIN

All served with Roasties & Seasonal Vegetables for the whole table

Roast Norfolk Turkey, Roasted Carrot, Shaved Brussels Sprouts & Chestnut,
Whipped Honeyed Parsnip, Roasted Koffman's Potatoes, Pigs in Blankets, Cranberry Sauce, Gravy
(GF available)

or

Black Treacle Roasted Venison Loin, Baby Beetroot, Crispy Capers, Horseradish *(GF available)*

or

Baked Isle of Skye Halibut, Warm Tartare Sauce, Braised Leeks *(GF available)*

or

Owley Mushroom & Celeriac Pithivier, Thyme & Port Jus *(Vegan available)*

PUDDING

Christmas Pudding, Whiskey Custard, Candied Orange *(GF available, Vegan available)*

or

Pressed Apple, Chestnut Crumb, Preserved Autumns Fruits *(GF available, Vegan available)*

or

Bitter Chocolate & Malt Tart, Pistachio Ice Cream

or

Cheesemakers of Canterbury Cheese Selection, Seasonal Chutney, Celery, Grapes, Oatcakes
(GF available)

—
Mince Pies

Must be booked and pre-ordered in advance. A 50% deposit will be taken to confirm the booking with the balance due on Christmas Day. A pre-order for the table is required by the 1st December. Cancellation must be made no later than 1st December, after which the deposit will be non-refundable. Prices inclusive of VAT. Service charge not included.