

Festive Season
2026



FOR A TRULY UNFORGETTABLE FESTIVE CELEBRATION IN 2026 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 23rd November to 23rd December, our festive party menu offers a delicious sit-down celebration for your group. The real highlight however has to be our stunning 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!

- 15% OFF EARLY BIRD DISCOUNT -

**EARLY BIRD APPLIES WHEN BOOKING MON-THURS,
23RD NOV-23RD DEC (SUBJECT TO OPENING TIMES).**

BOOK BY 31ST OCT QUOTING EARLYBIRD2026 ON BOOKING NOTES OR AT TIME OF BOOKING.

TERMS AND CONDITIONS APPLY. CANNOT BE USED IN CONJUNCTION WITH ANY OTHER OFFER

**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

£35 FOR 2 COURSES / £40 FOR 3 COURSES
AVAILABLE MONDAY - SATURDAY
FROM 23RD NOVEMBER TO 23RD DECEMBER

STARTER

Roasted Kentish Winter Squash Soup, Toasted Pumpkin Seeds, Sage Oil,
Docker Sourdough (GF available, Vegan)

or

Kentish Pork, Chestnut & Cranberry Terrine, Spiced Apple & Fig Chutney,
Toasted Docker Sourdough (GF available)

or

Gin-Cured Sea Trout, Pickled Cucumber, Dill Crème Fraîche, Rye Croute (GF available)

or

Wood-Fired Brussels Sprouts, Toasted Hazelnuts, Kentish Honey & Chilli Dressing (GF available)

MAIN

Bacon-Wrapped Turkey with Stuffing, Roasted Carrots, Shaved Brussels Sprouts & Chestnuts,
Honey-Roasted Parsnips, Goose Fat Potatoes, Pigs in Blankets, Pan Gravy (GF available)

or

Pan-Seared Fillet of Hake, Crushed Herb Potatoes, Braised Leeks, White Wine & Caper Butter (GF)

or

Wild Mushroom & Chestnut Pithivier, Truffled Potato Purée, Rainbow Chard, Vegan Jus (Vegan)

or

Slow-Braised Beef Cheek, Horseradish & Celeriac Mash, Roasted Root Vegetables,
Red Wine Jus - £8 supplement (GF available)

PUDDING

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

or

Dark Chocolate & Hazelnut Delice,
Drunken Kentish Cherries, Vanilla Ice Cream (GF available)

or

Bramley Apple & Blackberry Crumble Tart,
Cinnamon Custard (Vegan available)

or

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


SAVE 15% OFF
BOOK BY 31ST OCT
MON-THURS
T&CS APPLY

To redeem the early booking 15% off promotion, simply quote EARLYBIRD2026 in your booking notes or at the time of booking. Terms and Conditions apply. Cannot be used in conjunction with any other offer.

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.

FESTIVE BOWL FOOD MENU

**£35 PER PERSON - MINIMUM OF 15 PEOPLE, MUST BE TAKEN BY THE WHOLE PARTY
VEGAN OPTIONS AVAILABLE ON REQUEST**

AVAILABLE FROM 23RD NOVEMBER TO 23RD DECEMBER

SNACKS

Kentish Sausage & Cranberry Sausage Rolls, Flaky All-Butter Pastry

Honey & Mustard Glazed Pigs in Blankets

Smoked Mackerel Pâté Crostini, Pickled Red Onion, Dill

Crispy Brie, Spiced Cranberry Relish *(Vegetarian)*

Roasted Root Vegetable & Sage Arancini, Garlic Aioli *(GF, Vegan)*

BOWLS

Braised Local Venison & Root Vegetable Stew, Creamy Mash *(GF)*

Truffle Macaroni & Kentish Blue Cheese, Herb Crumb *(Vegetarian)*

PUDDINGS

Mini Warm Mince Pies

Dark Chocolate & Orange Brownie Bites *(GF)*

Must be booked in advance, either via phone or email. A 25% deposit will be taken to confirm the booking. Full cancellation of the booking must be made no later than 14 days in advance, after which the deposit will become non-refundable; individual cancellations no later than 24 hours, after which a cover charge (50% of the price per head) will be applied. Prices inclusive of VAT. Service charge is not included.

CHRISTMAS DAY LUNCH MENU

£140 PER PERSON, CHILDREN UNDER 12 PAY HALF PRICE
MIDDAY ARRIVAL, GUESTS SEATED AT 12:30PM

Bubbles on Arrival

APPETISER

Celeriac & Kentish Bramley Apple Velouté, Truffle Oil, Crispy Sage, Docker Sourdough
(GF available, Vegan available)

STARTER

Scallops, Black Pudding Crumb, Cauliflower Purée, Crispy Pancetta *(GF available)*

or

Local Pheasant & Partridge Terrine, Blackberry Ketchup, Pickled Shimeji Mushrooms, Toasted Brioche

or

Twice-Baked Kentish Blue Cheese Soufflé, Candied Walnuts, Bitter Leaf & Apple Salad *(Vegetarian)*

or

Heritage Beetroot Carpaccio, Whipped Vegan Feta, Toasted Pine Nuts, Balsamic Caviar *(GF, Vegan)*

MAIN

*All served with family-style Goose Fat Roasties, Maple Parsnips, Brussels Sprouts with Chestnuts,
and Braised Red Cabbage for the table*

Roast Free-Range Bronze Turkey, Pork & Chestnut Stuffing, Pigs in Blankets,
Bread Sauce, Rich Cranberry Gravy *(GF available)*

or

Fillet of British Beef Wellington, Pomme Purée, Glazed Heritage Carrots, Madeira & Truffle Jus

or

Baked Halibut, Champagne & Caviar Velouté, Sea Herbs, Braised Fennel *(GF)*

or

Roasted Butternut Squash & Spinach Wellington, Vegan Gravy, Olive Oil Roast Potatoes *(Vegan)*

PUDDING

Christmas Pudding, Cognac Butter, Candied Orange *(GF available, Vegan available)*

or

Valrhona Dark Chocolate Fondant, Pistachio Ice Cream, Black Cherry Gel

or

Spiced Poached Kentish Pear, Blackberry Sorbet, Hazelnut Praline *(GF, Vegan)*

or

Cheesemakers of Canterbury Cheese Board, Quince Jelly, Celery, Grapes, Artisanal Crackers
(GF available)

Coffee & Handmade Petit Fours

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.