



The Bell AT SAPPERTON

Sapperton – Nr Cirencester – Gloucestershire – GL7 6LE

01285 760298

www.bellsapperton.co.uk

Christmas & New Year's Eve plans at The Bell

Just to make things as easy as possible for our lovely customers, here are our Christmas menus and New Year's Eve plans for 2017.

The Christmas menu, available as two courses or three courses, runs from Tuesday 28th November until Saturday 23rd December. Good old turkey takes centre stage, with plenty of other sumptuous items to make your Bell visit the highlight of your festive season.

For the first time ever, on Christmas Day this year we'll be opening our doors for diners. The family cook, food buyer and all associated helpers and washer uppers can take a step backwards and let us take the strain. In true Bell style, we'll look after all the preparations, cook our hearts out and clean up all the dishes (and glasses) afterwards.

We recommend you book early and avoid disappointment by speaking to us as soon as possible. We're here to make Christmas 2017 your best ever and can't wait to speak soon.

Yo! Ho! Ho! from all of us here at The Bell

Opening times over the Christmas season

	Open	Food Served
Christmas Eve (Sunday)	12 noon to 9pm	12 noon to 3pm, 6pm to 9pm
Christmas Day	12 noon to 2pm	12 noon to 2pm (bookings only)
Boxing Day	12 noon to 6pm	12 noon to 4pm
New Year's Eve - Day	12 noon to 4pm	9pm Chilli Supper
New Year's eve - Night	7pm to 1am	7pm to 11pm
New Year's Day	12 noon to 6pm	12 noon to 4pm
All other days	Open as normal	Open as normal

For Christmas booking enquiries

please call 01285 760298 | email team@bellsapperton.co.uk |
visit: www.bellsapperton.co.uk/christmas

New Year's Eve Chilli supper & drinks

No need to buy tickets in advance, but booking is strongly advised if you want to eat. **Chilli supper from 9pm.**

Although fancy dress is not compulsory, there's a free glass of fizz for any diners in really good fancy dress and the best outfit wins a bottle of Champagne.

Book a table now by calling us on 01285 760298

We hope to see you here for a great night to see 2018 in and to thank all our regulars for a fantastic 2017!



Christmas Menu

MONDAY – FRIDAY LUNCHTIME
2 COURSES £19-50 3 COURSES £24-50

EVENINGS & WEEKENDS
2 COURSES £24-50 3 COURSES £29-50

The Christmas Party Menu runs from Tuesday
28th November to Saturday 23rd December

Celeriac veloute with apple and roasted chestnuts
Blue cheese mousse, pear and walnut salad,
truffle and honey dressing

Gin cured salmon, lemon jam, pickled cucumber,
cauliflower and wasabi

Ham hock pressing, homemade piccalilli,
watercress, granary toast

Roasted turkey breast, fondant potato, honeyed
carrots, pork and chestnut stuffing, pig in blanket,
served with buttered sprouts and toasted
almonds

Confit brisket of beef, creamed potato,
caraway cabbage, roasted shallots and celeriac,
red wine jus

Pan fried fillet of hake, warm fennel and potato
salad, charred spring onions, bouillabaisse sauce

Butternut squash, sweet potato and lentil
mille-feuille, confit tomatoes and a red pepper
sauce

Traditional Christmas pudding, with warm
brandy sauce.

Lemon meringue tart, raspberry sorbet

Dark chocolate Cremosa, cherry purée, hazelnut
praline, spiced biscuit

Selection of British cheeses, quince jelly,
homemade chutney, grapes and crackers
(£2 supplement)

*This menu runs alongside our usual menu.
Please note that there may be some slight
alterations to some dishes, due to produce
availability. T's & C's apply, please see our separate
'Small Print' for details on
deposits, pre-bookings, etc*



EARLY BIRD OFFER

*"The early bird catches the worm", as they say, so we'll be giving away a glass of fizz or fruit punch on arrival to all of your party if you book your Christmas Party before **our Early Bird Deadline of 31st October.**



Christmas Day Menu

3 COURSES £85, Children under 10 £35

Glass of Champagne or Fruit Punch on arrival

Appetisers, canapes and amuses bouches

3 course traditional and not-so-traditional lunch

Choice of coffees and teas with warm mince pies

Full menu available on request

T's & C's apply, please see our separate 'Small Print' for details on deposits, pre-bookings, etc

Our Private Dining Room – it's filling up fast already!

Why not book out our Garden Room for a really special Christmas treat for you, family, friends or work colleagues? It's probably the best private dining room in the Cotswolds and comfortably looks after 12 to 14 in splendid, discreet seclusion from the rest of the pub. You even get your own candelabra, wood burner, white table cloth and a few other optional extras!

Ask for 'Private Dining' details



Christmas Gift Vouchers

If you really love your family and friends and would like to give someone special the treat of a meal with us as a present, then please ask any of our team about

The Bell at Sapperton Gift Vouchers



The Bell

AT SAPPERTON

The Small Print

First of all, we're a lovely small business and we aim to please, but here are some friendly and useful T's and C's so that everything goes beautifully:

Minimum party size for Christmas Party menu is 6 in the main Eating Rooms and Bar.

Due to the layout of the Bell, we recommend dropping in prior to your function if you require a **specific table plan**, as larger parties may have to be made up of several smaller, adjacent tables.

Our ever-so-popular **Private Dining Room** will be subject to a minimum spend/hire charge for sole use this year, especially at weekends. Please speak to Peter, Chris or Honor and we'll be very pleased to explain. It's not a huge amount, don't worry.

If you are **running late** for your allotted time, please do let us know as we book all the other tables around the larger parties and this can have a bad knock-on effect.

A discretionary **service charge** of 12.5% will be added to parties of 6 or more and goes straight to our hard working and deserving staff team, not Chris and Peter's holiday funds.

Please could we have a **£10 per head deposit** (sorry, no refunds) no later than 30 days prior to your preferred party date. We regret we cannot make bookings without deposits. You can pay your deposit by phoning us with your credit card details, or we can phone you at a convenient time – please don't leave it until the last moment!

We'll need completed menu **pre-orders** (don't worry, we can supply all the right forms) no later than 1 week before your party. Pre-orders must be all from the Party menu and on our pre-order sheet which we'll email over to you, as regrettably we cannot cater for mixed orders from our main menu and Christmas Party menu.

Allergens - please let us know well in advance if you need allergen information (i.e. at time of booking), as we can cater for just about anyone, given enough notice.

Closing time - The Bell will close at 11pm. Due to the rural location and time of year, we strongly advise booking taxis, horses (or wheel barrows for office juniors and great aunts who aren't used to "Ding-Dongs") well in advance.

Parking - you are more than welcome to leave your car in the car park overnight, but please be aware this is entirely at your own risk.

Sorry if this all sounds rather official, but with experience we just know that it's best to have a few 'guidelines' in place at this hugely busy time of year.

We can't wait to hear from you. Book early to avoid disappointment and "Ding-Dong" with us this festive season!

"The early bird catches the worm", as they say, so we'll be giving away a glass of fizz or fruit punch to all of your party if you have a confirmed booking with us before the **Early Bird Deadline of 31st October**.

Phone us now on 01285 760298 or email info@bellsapperton.co.uk