

*Festive Season*  
*2024*



**FOR A TRULY UNFORGETTABLE  
FESTIVE CELEBRATION IN 2024  
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 25th 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 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.

**- EARLY BIRD XMAS OFFER -**

**BOOK ANY OF OUR FESTIVE MENUS FOR GROUPS OF 8 OR MORE PEOPLE, LUNCH OR DINNER, AND RECEIVE 15% OFF THE ADVERTISED MENU PRICE PER HEAD. OFFER APPLIES ON THE FOLLOWING DATES: NOVEMBER 25TH-27TH, DECEMBER 2ND-4TH, DECEMBER 9TH-11TH**

**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**

**£31.95 FOR 2 COURSES / £36.95 FOR 3 COURSES**  
**AVAILABLE MONDAY - SATURDAY**  
**FROM 25TH NOVEMBER TO CHRISTMAS EVE LUNCH**

Christmas Crackers

### **STARTER**

Beetroot & Horseradish Soup, Docker Sourdough Croutons

Wood Fired Brussel Sprouts, Toasted Hazelnuts, Mandarin, Honey & Chilli Dressing

Confit Duck Croquette, Fig Chutney, Bitter Leaves

Applewood Smoked Mackerel, Celeriac & Apple Slaw, Dill Drop Scone

### **MAIN**

Bacon Wrapped Stuffed Turkey Breast, Pigs in Blankets, Roast Potatoes,  
Shaved Sprouts & Chestnuts, Honeyed Parsnip & Carrot

Baked Cornish Hake, Sage Roasted Winter Squash, Black Cabbage, Spiced Butter

Roasted Jerusalem Artichoke, Braised Leeks, Potato Terrine, Truffle Dressing

10oz Aberdeen Angus Ribeye Steak, Beer Battered Onion Rings,  
Green Peppercorn Sauce, Watercress, Skin on Fries - *£10 supplement*

### **PUDDING**

Figgy Pudding, Brandy Custard, Redcurrants

Cinder Toffee & Apple Trifle, Toasted Almonds

Hot Chocolate Fondant, Mint Chocolate Chip Ice Cream

Cheesemakers of Canterbury Cheese Selection,  
Red Onion Marmalade, Warm Eccles Cake - *£5 supplement*

Must be booked in advance, either via phone or email. Card details will be taken to confirm the booking. Must be pre-ordered in advance. Orders need to be placed no later than 72 hours prior to the 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 (50% of the price per head) will be applied. Prices inclusive of VAT. Service charge is not included.

# CHRISTMAS DAY LUNCH MENU

£125 PER PERSON  
MIDDAY ARRIVAL. GUESTS SEATED AT 12:30PM

Bubbles on Arrival

## APPETISER

Caramelised Onion & Kent Cider Soup, Crispy Sage, Cox Apple, Herb Oil, Sourdough

## STARTER

Meantime Cured Folkestone Sea Bass, Blood Orange, Samphire, Soda Bread

Local Pheasant & Partridge Terrine, Apple, Ale & Chilli Chutney, Toasted Sourdough

Owley Farm Mushrooms & Chestnuts, Whipped Feta, Docker Focaccia, Pickled Shallots

Kingcott Blue Cheese, Chicory & Pear Tart, Pickled Walnut Ketchup, PX Caramel

## MAIN

*All served with Rosemary & Garlic Roasties, Shaved Brussels Sprouts & Chestnuts,  
Honeyed Roasted Parsnips & Carrots for the table to share*

Roast Norfolk Turkey With All the Trimmings

Roast Gressingham Duck Breast, Quince Jelly, Sprout Tops & Bacon

Baked Isle of Skye Halibut, Warm Tartare Sauce, Braised Leeks, Samphire

Winter Vegetable Wellington, Thyme & Port Sauce

## PUDDING

Christmas Pudding, Brandy Custard, Candied Orange

Pressed Apple, Chestnut Crumbs, Preserved Autumns Fruits

Bitter Chocolate & Malt Tart, Vanilla Ice Cream, Pistachio

Cheesemakers of Canterbury Cheese Selection, PX Raisins and Oatcakes

Tea, Coffee & Christmas Pudding Fudge