

NEW YEAR'S AT THE OLD BELL HOTEL

Celebrate New Year at The Old Bell Hotel, we have a great evening planned, during dinner we will have light music to entertain you followed by a DJ to see you through the New Year. Your ticket includes the cocktail reception with canapés, dinner, house disco and a bar open until 1.00am.

**PRE-DINNER GLASS OF BUBBLY WITH
CANAPÉS ON ARRIVAL**

**INTERNATIONAL BUFFET
WITH A SELECTION OF STARTERS, MAINS AND DESSERTS,
CHEESE BUFFET, TEA AND COFFEE**

**RESIDENT DJ CREATING THE PERFECT ATMOSPHERE
THROUGHOUT THE EVENING**

£59.50 per person

Terms & Conditions: Advanced booking only. A £30.00 per person deposit is required. Menu selection is required with final payments by 18th December. At time of payment we will add £6.00 per person service charge. Please ensure you let us know of any special dietary requirements. In the event of a cancellation, deposits and pre-payments are non-refundable.

For bookings call **1225 216611**
or email **james@wiltshireinns.co.uk**

Full details are available at
www.oldbellwarminster.co.uk

The Old Bell Hotel
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Tel: 01985 216611
Email: info@oldbellwarminster.co.uk



FESTIVE SEASON 2023

FESTIVE MENU

LUNCH

Monday to Friday 12 noon to 4pm
Minimum 2 people

1 COURSE £23.95 per person
2 COURSES £26.95 per person
3 COURSES £29.95 per person

Please note the above prices are subject to a 10% service charge

**ALL PARTY BOOKINGS INCLUDE CHRISTMAS CRACKERS,
FESTIVE DECORATIONS & MENU CARDS**

ASSORTED BREAD ROLLS
with butter

STARTERS

CARROT AND TARRAGON SOUP vG

SMOKED SALMON
*with horseradish mayonnaise,
brown bread and butter*

FARMHOUSE PATE
with brown toast

EVENING

Monday to Saturday
Minimum 8 people

2 COURSES £29.50 per person
3 COURSES £34.50 per person

ASSORTED BREAD ROLLS
with butter

STARTERS

MIXED THAI APPETIZER

*Prawn toast, vegetable spring roll
and chicken satay*

MIXED VEGETARIAN THAI APPETIZER v vG

*Vegetable spring roll, spicy sweet corn fritter
and crispy noodles*

MAIN COURSES

TRADITIONAL ROAST TURKEY

*with roasted potatoes, stuffing, all the trimmings
and seasonal vegetables*

JUMBO PRAWNS G

*with tamarind sauce, jasmine rice
and stir fried vegetables*

VEGETARIAN AND VEGAN OPTION AVAILABLE

DUCK BREAST

*with orange sauce, roasted potatoes
and seasonal vegetables*

DEEP FRIED SEA BASS FILLET G

*topped with spicy Thai dressing,
jasmine rice, stir fried vegetables*

BAKED PORTOBELLO MUSHROOMS v

*stuffed with feta and cranberry served with
roast potatoes and seasonal vegetables*

STIR FRIED TOFU vG

*with holy basil, jasmine rice and
stir fried vegetables*

DESSERTS

CHRISTMAS PUDDING v vG

with brandy sauce

PANNACOTTA

with summer fruit berry compote

CHOCOLATE SALTED CARAMELISED BISCUIT CHEESECAKE v vG

with fruit coulis

CHEESE & BISCUITS

CHRISTMAS DAY

*We will start our lunch service with guests arriving at 12 noon,
allowing you time to order your pre-lunch drinks and wine.
However if you would like to review our wine list in advance of Christmas day
and pre-select your wines we will have them ready for your arrival*

ADULTS - £75.00 per person
CHILDREN UNDER 9 - £37.50 per person

Please note the above prices are subject to a 10% service charge

ASSORTED BREAD ROLLS
with butter

STARTERS

CARROT AND TARRAGON SOUP vG

MIXED THAI APPETIZER
*Prawn toast, vegetable spring roll
and chicken satay*

VEGETARIAN OPTION AVAILABLE

SMOKED SALMON & PRAWN COCKTAIL

FARMHOUSE PÂTE
with brown toast

MAIN COURSES

TRADITIONAL ROAST TURKEY

*with stuffing, roasted potatoes, honey roasted
parsnips, pigs in blankets, cranberry sauce
and seasonal vegetables*

LAMB SHANK

*with rosemary jus, roast potatoes and
seasonal vegetables*

JUMBO PRAWNS G

*with tamarind sauce, jasmine rice
and stir fried vegetables*

VEGETARIAN AND VEGAN OPTION AVAILABLE

HONEY AND ORANGE ROASTED DUCK

with roast potatoes and seasonal vegetables

DEEP FRIED SEA BASS FILLET G

*topped with spicy Thai dressing,
jasmine rice, stir fried vegetables*

BAKED PORTOBELLO MUSHROOMS v

*stuffed with feta and cranberry served with
roast potatoes and seasonal vegetables*

STIR FRIED TOFU vG

*with Pad Cha sauce, jasmine rice and
stir fried vegetables*

BUTTERNUT SQUASH WELLINGTON v

*with stuffing, roasted potatoes,
honey roasted parsnips, cranberry sauce
and seasonal vegetables*

DESSERTS

CHRISTMAS PUDDING v vG

with brandy sauce

PANNACOTTA

with summer fruit berry compote

CHOCOLATE LAVA CAKE

with salted caramel ice cream

CHEESE & BISCUITS

Terms & Conditions: Advanced booking only. Valid for 2 - 60 guests. A £5.00 per person deposit is required. Guest selections must be provided 7 days prior to the event, with final and full payment. Please ensure you let us know of any special dietary requirements. In the event of a cancellation, deposits and pre-payments are non-refundable.

Terms & Conditions: Advanced booking only. A £30.00 per person deposit is required. Menu selection is required with final payments by 8th December. At time of payment we will add £7.00 per person service charge. Please ensure you let us know of any special dietary requirements. In the event of a cancellation, deposits and pre-payments are non-refundable.