



THE BELL INN
NEW FOREST

Ring in Christmas and the New Year

AT THE BELL INN, NEW FOREST



THE BELL INN
NEW FOREST

‘Twas the night before Christmas

**3 NIGHT STAY BEGINNING
ON CHRISTMAS EVE**

£775 PER PERSON ON OUR DINNER, BED &
BREAKFAST PACKAGE, BASED ON 2 PEOPLE
SHARING A CLASSIC DOUBLE OR TWIN.

UPGRADE YOUR STAY

DELUXE - £30 PER ROOM, PER NIGHT

SUPERIOR - £40 PER ROOM, PER NIGHT

SNOWY PAWS SUPPLEMENT

£40 PER DOG, PER STAY



THE BELL INN
NEW FOREST

A Festive Occasion

CHRISTMAS EVE

ARRIVE IN THE ENCHANTING NEW FOREST AND LUXURIATE IN THE WARMTH OF THE INN FROM 3 P.M. UNWIND AND RELAX BY THE FIRE, OR IN YOUR COSY ROOM, BEFORE ADDING SOME SPARKLE TO YOUR EVENING WITH OUR CHAMPAGNE RECEPTION. TOP OFF THE NIGHT WITH A SUMPTUOUS 3 COURSE DINNER, BEFORE HANGING UP YOUR STOCKING AND CLIMBING INTO BED.

CHRISTMAS DAY

ENJOY A LEISURELY MORNING SURROUNDED BY FRIENDS AND FAMILY, OPEN YOUR GIFTS AND LET US TREAT YOU WITH A CONTINENTAL BREAKFAST DELIVERED RIGHT TO YOUR DOOR. PUT ON YOUR BOOTS AND EXPLORE THE NEW FOREST, BEFORE SITTING DOWN TO A GLORIOUS 4 COURSE CHRISTMAS LUNCH WITH ALL THE TRIMMINGS. PLAY A FEW HOLES OF GOLF, SINK INTO A BATH OR WHATEVER ELSE YOUR HEART DESIRES, BEFORE PITTING YOUR WITS AGAINST YOUR FELLOW GUESTS IN OUR FESTIVE QUIZ, PERFECTLY ACCOMPANIED BY A DELICIOUS BUFFET.



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A Festive Occasion

BOXING DAY

START THE MORNING WITH A FULL NEW FOREST BREAKFAST BEFORE BEGINNING A DAY OF ADVENTURE IN THE NEW FOREST. ENJOY A FIRESIDE DRINK IN PREPARATION OF OUR BOXING DAY TREAT - A WONDERFUL DINNER INCLUDING A TASTE OF MAGIC.

27TH DECEMBER

WAKE UP FEELING REFRESHED AND RENEWED, ENJOY A LEISURELY BREAKFAST BEFORE BIDDING FAREWELL TO OUR FRIENDLY STAFF.

NOT READY TO GO HOME YET?

WHY NOT EXTEND YOUR STAY WITH OUR TWIXMAS PACKAGE?



THE BELL INN
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Twixmas

**2 NIGHT STAY AVAILABLE BETWEEN
27 - 30 DECEMBER**

£398 PER PERSON ON OUR DINNER, BED & BREAKFAST
PACKAGE, BASED ON 2 PEOPLE SHARING A CLASSIC
DOUBLE OR TWIN.

UPGRADE YOUR STAY

DELUXE - £30 PER ROOM, PER NIGHT

SUITE - £40 PER ROOM, PER NIGHT

SNOWY PAWS SUPPLEMENT

£40 PER DOG, PER STAY



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Ring in the New Year At The Bell

NEW YEAR'S EVE SLEEPOVER

£249 PER PERSON ON OUR DINNER, BED & BREAKFAST
PACKAGE, BASED ON 2 PEOPLE SHARING A CLASSIC
DOUBLE OR TWIN.

UPGRADE YOUR STAY

DELUXE - £30 PER ROOM, PER NIGHT
SUPERIOR - £40 PER ROOM, PER NIGHT

SNOWY PAWS SUPPLEMENT

£40 PER DOG, PER STAY



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NEW YEAR'S EVE

PACK YOUR DANCING SHOES AND SET OFF FOR THE NEW FOREST, READY TO EXPLORE, RELAX AND REVEL!

KICK OFF THE EVENING IN STYLE WITH A COCKTAIL AND CANAPE RECEPTION, BEFORE SLIPPING INTO YOUR FAVOURITE DRESS OR BLACK TIE SUIT, AND INDULGING IN A 5 COURSE GALA DINNER.

DANCE THE NIGHT AWAY TO YOUR FAVOURITE TUNES BEFORE TOASTING THE NEW YEAR WITH A GLASS OF CHAMPAGNE.

NEW YEAR'S DAY

WAKE UP TO THE NEW YEAR IN LUXURY AND ENJOY A RELAXED FULL NEW FOREST BREAKFAST BEFORE HEADING OFF INTO 2022 FULL OF RESOLUTIONS AND JOY!

DON'T WANT THE FUN TO STOP?

EXTEND YOUR STAY FOR JUST £69 PER PERSON, PER NIGHT ON OUR BED AND BREAKFAST PACKAGE.



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Happy
Christmas to all,
and to all
a good night !

BOOK YOUR STAY BEFORE 30TH SEPTEMBER 2021
AND RECEIVE A COMPLIMENTARY UPGRADE AND A
BOTTLE OF CHAMPAGNE ON ARRIVAL.

TO MAKE YOUR RESERVATION, CALL US ON 023
8081 2214 OR VISIT US ONLINE AT

WWW.BELLINN-NEWFOREST.CO.UK



CHRISTMAS MENU

LUNCH

Monday-Thursday

£30.50

Saturday-Sunday

£32.50

DINNER

Monday-Thursday

£32.50

Saturday-Sunday

£36.50

STARTERS

Roasted celeriac soup, with Dukkah spiced almond crumb & warm local bread

Potted prawns, with local winter leaves & toast

Chicken & Parma ham croquettes, with a smokey tomato ragu sauce GF

Truffled forest mushroom fricassee, with brioche toast

MAINS

Roast free range turkey breast, with braised leg, pigs in blankets, duck fat roasties & a cranberry sauce

Confit pork belly, with black pudding hash, apple purée & crispy crackling GF

Pan roasted salmon, with crushed new potatoes, lemon butter & a caper sauce GF

Beetroot risotto, with a goat's cheese crumb GF

* Includes seasonal vegetables for the whole table to share

DESSERTS

Christmas pudding, with brandy sauce

Chocolate fudge cake, with orange sorbet, honeycomb

Sticky toffee pudding, with a caramel sauce & vanilla ice cream

A selection of 3 local New Forest cheeses, with biscuits, grapes & chutney

Food and Beverage intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.



CHRISTMAS EVE MENU

Three courses £45 pp

STARTERS

White onion & thyme soup, parmesan croutons

Chicken & Parma ham croquette, smoked tomato ragu GF

Goat's cheese salad, orange, walnuts GF

MAINS

Confit pork belly, black pudding bon-bon, apple purée, jus GF

Pan fried salmon, crushed new potatoes, beurre blanc & caper sauce GF

Beetroot risotto, goat's cheese crumb GF

DESSERTS

Bakewell tart, burnt Italian meringue, blackcurrant sorbet

Pistachio cake, vanilla ice cream, fruit compote

Selection of 3 local cheeses, biscuits, grapes, chutney

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CHRISTMAS DAY MENU

Three courses £120 pp

STARTERS

Seared Scallops, Carrot Puree, Confit Pork Belly GF

Confit Duck Leg Ballentine, Pistachio Crumb, Plum Chutney, Crumb GF

Rosary Goat's Cheese, Beetroot, Roast Fig V, GF

Wild Mushrooms on Brioche Toast, Truffle Oil Dressing

MAINS

Roast Free Range Turkey Breast, Braised Leg, Pigs In Blankets, Chestnut Stuffing, Cranberry Compote, Duck Fat Roast Potatoes

Sirloin of Hampshire Beef, Confit Shallots, Horseradish Chantilly Cream, Duck Fat Roast Potatoes (G/F)

Christmas Nut Roast Wellington, Roast Potatoes V

Pan Fried Scottish Salmon, Burnt Cauliflower Purée, Jersey Royal Potatoes, Crab Salad, Bisque Sauce (G/F)

Champagne Sorbet palate cleanser

DESSERTS

Christmas Pudding, Brandy Sauce

Selection Of Cheeses, Artisan Crackers, Chutney, Celery, Grapes

Chocolate Mousse Cake, Raspberry Sorbet, Honeycomb

Sticky Toffee Pudding, Vanilla Ice Cream, Cranberry Caramel Sauce

Tea, coffee & petit fours to finish

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CHRISTMAS DAY BUFFET

Three courses £45 pp

MAIN DISHES

Oven roast Scottish salmon, tomato sauce

Roast gammon with honey & cloves

Moroccan spice couscous, grilled vegetables

Spicy hummus with crudites

SIDES

Roast new potatoes with herb butter

Beetroot and orange salad, citrus dressing

Heirloom tomato and buffalo mozzarella

DESSERTS

Cheese board accompanied with crackers, celery & grapes

Dark chocolate brownie, chocolate sauce, Chantilly cream

Lemon posset, berry compote

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BOXING DAY MENU

Three courses £50 pp

STARTERS

Roasted celeriac soup, dukkha spiced almond crumb, warm bread

Potted salmon, dill butter, rye bread

Rare beef salad, thyme croutons, horseradish Chantilly GF

MAINS

Duck breast, celeriac purée, cannelloni potatoes, confit leg croquette, jus GF

Pan fried sea bream filet, herb crust potatoes, tomato & capers salsa GF

Cauliflower steak, hummus purée, roasted chickpeas & spinach, jus GF

DESSERTS

White chocolate cheesecake, blood orange sorbet

Raspberry fool, vanilla ice cream

Honey panna cotta, berry fruit, pistachio crumb

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NEW YEAR'S EVE MENU

Amuse-bouche

Shot of consommé of melon & Parma ham GF

Starter

Confit chicken leg croquette, celeriac purée, capers dressing GF

Fish

Poached fillet of cod, Japanese dashi broth, vegetables GF

Meat

Fillet of Angus steak, wild mushroom & truffle purée, Pommes Anna potatoes, jus GF

Dessert

White chocolate & strawberry cheesecake, strawberry sorbet

Coffee & petit fours

£120 per person

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