THE BELL INN
at
LADBROKE

CHRISTMAS DAY MENU 2026

CHRISTMAS DAY AT THE BELL INN

Glass of SilverHand English Sparkling on arrival

Canapés

Smoked Salmon Mousse, Pickled Cucumber, Caviar

Whipped Cremata & Butternut Squash

To Start

Pinnock Gin Cured Salmon, Confit Lime, Beetroot Relish

Duck Rillet, Damson Jam, Malted Toast

Applewood Smoked Cheddar Souffle, Creamed Leeks, Pickled Walnut Relish

Celeriac & Apple Soup, Pickled Pear, Crispy Sage

The Main Event

Roast Turkey, Served With All The Trimmings

Monkfish Fillet, Clam & Chorizo Chowder, Crispy Cabbage

Butterbean & Kale Pie, Parsnip Rosti, Roasted Squash, Confit Shallot Jus

Sliced Rare Roasted Sirloin, Carrot & Potato Dauphinoise, Cavolo Nero, Red Wine Jus

To End

Christmas Pudding, Brandy Anglaise, Cranberry Compote

Dark Chocolate Marquise, Pistachio, Raspberry

Warm Mulled Winter Fruits Rice Pudding

Selection of British Cheeses, Hot Honey, Quince Jelly & Water Crackers

3 Balls Of Noel's Of Warwickshire Ice Cream

£130 per head | £65 Under 10's

A £20 per person deposit is required upon booking | Full payment & pre-order is required by Monday 7th December, we regret that refunds cannot be issued after this time.
Please email any dietary & booking requirements directly to The Bell and they will be more than happy to help! bellinn@freespiritpubs.co.uk

Please let a member of the team know if you have any dietary requirements. Full allergen menus are available.
Vegetarian Vegan Vegan available Gluten Free Gluten Free available