



## The Old Bell & Crown

Hatherden  
Andover  
Hampshire  
SP11 0HT

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 [oldbellandcrown.co.uk](http://oldbellandcrown.co.uk)

Friday  
1st December  
Christmas Menu starts  
with band  
The Show Ponies

### *Christmas Opening Hours*

CHRISTMAS DAY  
11:00 - 14:00  
DRINKS ONLY

BOXING DAY  
12:00 - 17:00  
Food served between  
12:00 – 14:00

NEW YEARS EVE  
15:00 – Midnight

Evening Taster Menu with Band –  
Butlers Rat

Prebook Ticket Only  
See New Years Eve Flyer

Please note we will not be serving  
Sunday roast on New Years Eve

NEW YEARS DAY  
Closed

(Image by BiZkettE1 on Freepik)

*Celebrate  
Christmas  
at*

**The Old Bell  
& Crown  
Hatherden**



# Christmas Menu

## Starters

*Parsnip & Apple Soup  
with a Parsnip Crisp & Bread Roll. (V)*

*Cured Salmon & Prawns, Pickled Cucumber  
with Dill & Lime Crème Fraiche. (G/F)*

*Duck & Orange Pâté, Crostini  
with Caramelised Onion Chutney.*

*Chestnut & Blue Vinny Cheese stuffed  
Mushroom & Crumb Crust. (V)*

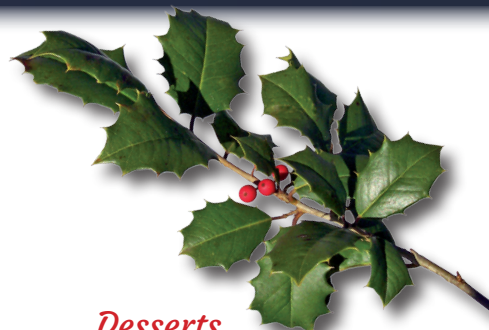
## Mains

*Roast Turkey, Pigs in Blankets, Pork & Mulled  
Wine Sausage Stuffing, Buttered Sprouts,  
Chantenay Carrots, Braised Cabbage,  
Garlic and Thyme Roast Potatoes,  
Gravy and Cranberry Sauce. (G/F)*

*Confit Duck Leg, Dauphinoise Potato,  
Pak Choi & Cherry Brandy Sauce.*

*Prosciutto Wrapped Cod Loin,  
Rosti Potato, Braised Leeks,  
Green Beans and Pea Velouté. (G/F)*

*Vegetable Wellington, Garlic & Thyme Roast  
Potatoes, Buttered Sprouts & Braised Red  
Cabbage with Tomato & Basil Sauce. (V)*



## Desserts

*Traditional Christmas Pudding  
with Brandy Cream. (V, G/F)*

*Dark Chocolate Torte with Cherry Compote  
& Chantilly Cream. (V, G/F)*

*Lemon Posset  
with Homemade Shortbread. (V)*

*Selection of Festive Cheeses, Grapes,  
Caramelised Chutney & Biscuits. (V)*

*V - Vegetarian  
G/F - Gluten Free*

Our dishes contain gluten, dairy and allergens.  
All specific dietary requirements can be catered for on  
request. Please ask for more information on how dishes  
can be adapted to suit any needs you may have.

Prices - Please note we do not apply  
a service charge to the price

**2 Courses - £30**

**3 Courses - £37**

**Christmas Menu is available between Friday 1st  
December – Saturday 23rd December  
Prebook only**

# Booking Form

**A NON-REFUNDABLE DEPOSIT OF £10 PER  
PERSON IS REQUIRED AT POINT OF BOOKING.**

**BOOKINGS WILL NOT BE TAKEN  
WITHOUT A FULL DEPOSIT**

Contact name .....

Phone .....

Date of event .....

Number in party .....

**Please state number of each item required**

## STARTERS

## MAIN COURSE

Soup ..... Turkey .....

Salmon ..... Duck .....

Pate ..... Cod .....

Mushrooms ..... Veg Wellington .....

## DESSERTS

Christmas Pudding .....

Chocolate Torte .....

Lemon Posset .....

Cheese & Biscuits .....

**Please make us aware of special dietary requirements/  
allergies in your party at the point of booking**

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