

# Bar Nibbles & Buffets

## English Sharing Plate

Cold meats and cheese, crusty rolls & butter, chips,  
pork pie & pickles  
**£4.50 per person**

## Mediterranean Antipasti

Cured Italian meats, bread & oils, olives, garlic bread,  
sundried tomatoes & artichokes  
**£5.00 per person**

## Hot Buffets

The following dishes can be served 'buffet style' for  
guests to help themselves, the price stated includes  
one accompaniment

## Mains

Seasonal vegetable soup - £3.95  
Homemade chilli con carne - £4.95  
Seasonal stew (Game, beef, fish etc) - £6.95

## Accompaniments

(One included, extras at £1 per person)  
Bread & Butter, Chips, Rice, Salad, Jacket potatoes

## Can't find what you're looking for?

Can't find a menu for either the Bar or the  
Dining Room that suits your occasion? Or would  
you like us to cater for your event externally?

Whether you would like us to create you a  
bespoke seasonal menu or supply outdoor  
catering for your event please contact Sally or  
Dave to discuss your requirements.

# How to Book

## Bar Menus

10 to 25 people, one menu will be served to  
all guests

## Dining Menus

8 to 48 people, all meals must be pre  
booked by either:

- Each person in the party must preorder  
their meal choices from the same menu, or
- The organiser chooses one dish per course  
for the whole party (Vegetarians and guests  
with dietary requirements can be stated  
upon booking and will be catered for  
separately)

To make a booking from these menus please  
follow these instructions:

1. Browse through these menus and decide  
which would best to suit your party (These  
menus are designed to be available all year  
round however due to seasonality issues  
some items may become unavailable, also  
more seasonal menus can be arranged e.g.  
using game, seafood & salads)
2. Contact Dave or Sally with the booking  
date, time and estimated number of guests  
to make a provisional booking, who will  
discuss when the booking must be  
confirmed by.
3. A booking form will be provided which  
must be fully completed and a £5 per  
person deposit supplied before any booking  
is confirmed.

*If you have any questions, need assistance or  
have any special requirements please feel  
free to contact Sally or Dave.*



# Celebration Menus

*These special menus are  
designed for large parties of  
friends, families or work  
colleagues for anything from  
nibbles in the bar to an  
exquisite 4 course meal.*

*Please see reverse for full  
details of how to book and for  
any further information ask  
Sally or Dave*

## The Bell at Salford Priors

Evesham Road, Salford Priors, Evesham, WR11 8UU  
t:01789772112

e:info@thebellatsalfordpriors.com  
w:www.thebellatsalfordpriors.com

# Dining Menus

## Traditional Lighter Lunch

Available lunchtimes Mon - Fri

### Starter

Seasonal vegetable soup with a chunk of bread (V) (H)  
Prawn salad with marie rose sauce (H) (V) (C)  
Hand breaded deep fried brie (V)

### Main

Hand beer battered fish with hand cut chips (LB)  
Ragley faggot with mashed potato (LB)  
Hand carved ham with egg & hand cut chips (C) (LB)  
Chicken & bacon salad (H) (C) (LB)  
Seasonal vegetable stew with a chunk of bread (H) (LB)

### Dessert

Seasonal fruit crumble with custard (V)  
Chocolate mousse (V) (C)  
Fresh fruits and ice cream (V) (C)

## Traditional Roast

Available every lunch & Sun to Thurs evening

### Starter

Seasonal vegetable soup with a chunk of bread (V) (H)  
Pear & walnut salad with citrus dressing (VH) (V) (C)  
Hand breaded deep fried brie (V)

### Main

*Minimum of 10 orders per meat required\**

Roast topside of Ragley beef  
Roast shoulder of Ragley lamb  
Roast leg of Ragley pork  
Roast Ragley turkey, ham & stuffing  
Vegetarian tartin with vegetarian gravy (V)

All served with roast potatoes, Yorkshire pudding and gravy. Accompanied by a basket of fresh steamed vegetables and new potatoes.

### Dessert

Seasonal fruit crumble with custard (V)  
Chocolate mousse (V) (C)  
Fresh fruits and ice cream (V) (C)

\*Pre-ordering of meats may not be necessary for parties of certain sizes on Sunday lunch, please check when booking

## Menu A

### Starter

Hand breaded deep fried brie (V)  
Creamy garlic mushrooms on toasted bread (V)  
Pear & walnut salad with citrus dressing (VH) (C) (V)

### Main

Slow cooked blade of beef with red wine sauce  
Slow cooked belly of pork with spiced apple puree (C)  
Chicken, leek & mushroom pie with puff pastry  
Seasonal vegetable tartin topped with melted brie (V)

All served with handcut chips & a basket of fresh steamed vegetables and new potatoes

### Dessert

Bread & butter pudding with custard (V)  
Passionfruit crème brulee (V)  
Chocolate mousse (V) (C)

## Menu B

### Starter

Homemade pate, chutney & toast  
Creamy garlic mushrooms on toasted bread (V)  
Goats cheese & beetroot salad (V) (H) (C)

### Main

Lamb front shank in a red wine and rosemary sauce  
Belly of pork with spiced apple puree & cider gravy (C)  
Chicken breast, ratatouille and tomato sauce (C) (H)  
Salmon wellington with a citrus butter  
Cauliflower, broccoli & cheese bake (V)

### Dessert

Treacle sponge with custard (V)  
Chocolate & Cointreau cheesecake (V)  
Baileys ice cream (V) (C)

## Menu C

### Starter

Homemade pate, chutney & toast  
Handmade fishcake with citrus mayonnaise  
Creamy garlic mushrooms on toasted bread (V)

### Main

Ragley ribeye steak, with creamy peppercorn sauce  
Lamb front shank in a red wine and rosemary sauce  
Chicken breast stuffed with blue cheese served with white wine & mushroom sauce (C)  
Whole seabass stuffed with herbs and lemon and baked through the oven (VH)  
Cauliflower, broccoli & cheese bake (V)

## Dessert

Baileys & strawberry cheesecake (V)  
A selection of local cheeses, biscuits & chutney (V)  
Chocolate brownies with vanilla ice cream (V)

## Menu D

### Starter

Shell on tiger prawns pan fried with garlic butter served with toasted bread & aioli  
Tippy chicken pate, homemade chutney & toast  
Flat field mushrooms topped with caramelised red onions and melted goats cheese (V)  
Dressed pear & crispy pancetta salad (H)

### Main

Fillet of beef wellington with a red wine sauce  
Confit duck legs with creamy cabbage & bacon (C)  
Chicken breast stuffed with smoked cheese, wrapped in pancetta and with tomato sauce (C)  
Whole seabass stuffed with herbs and lemon and baked through the oven (VH)  
Risotto of wild mushrooms topped with parmesan shavings (V) (C)

### Dessert

Chocolate pudding with ice cream (V)  
A selection of local cheeses, biscuits & chutney (V)  
Baileys & strawberry cheesecake (V)  
Pear poached in Cointreau and white wine (V) (C)

## Prices

Menu	2 Course		3 Course		3 Course + Coffee	
	Off Peak	Peak	Off Peak	Peak	Off Peak	Peak
Lunch	£6.95	n/a	£8.95	n/a	£9.95	n/a
Roast	£10.95	n/a**	£12.95	n/a**	£13.95	n/a**
Menu A	£12.95	£14.95	£15.455	£17.45	£16.45	£19.45
Menu B	£14.95	£16.95	£17.95	£19.95	£18.95	£20.95
Menu C	£17.95	£19.95	£21.95	£23.95	£22.95	£24.95
Menu D	£20.95	£22.95	£25.95	£27.95	£26.95	£28.95

Peak - Friday & Saturday Night, Sunday Lunch, Bank holidays & other key dates please check upon booking  
\*\*Sunday roasts are also available for large parties on Sunday lunch at the off peak price