

EARLY BIRD

Book your festive celebrations by 1st October 2025 and quote Early Bird to receive a complimentary drink for each guest.

T&Cs apply. Please visit thefoundrybell-wokingham.co.uk for full terms and conditions.



ALLERGY INFORMATION

suitable for vegetarians, suitable for vegans,
 contains nuts &/or seeds.

Adults need around 2000 kcal a day.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

Available 12 November - 24 December 2025. All Festive menu bookings require a £10 per person deposit (including kids) at the time of booking. All deposits will be deducted from your final bill on the day. Any deposit paid is only refundable when a cancellation is made 48 hours in advance of your booking. Pre-orders are required 72 hours before dining. Online bookings will not be accepted 72 hours before dining. Please speak to our bookings & events manager if booking with less than 72 hours notice. No booking is confirmed until all menu choices and a deposit is received. All items are subject to availability. A discretionary service charge of 12.5% will be added to the bill at the end of your meal on the day of the event. It is split equally between our waiting team, our bartenders and our chefs (and is greatly appreciated - thank you!). Our menu descriptions do not list all ingredients. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu. Crafted Pubs, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

FESTIVE

THE
FOUNDRY BELL
Wokingham

RAISE A GLASS *Pre-order Only*

Whether you're sharing stories, toasting the team, or making memories over mince pies, our festive drinks packages have you covered. Choose your perfect pour and pre-order to get the celebrations flowing the moment you walk in.

BRONZE *serves 4 – 85*

Prosecco 'Extra Dry' DOC, ITALY

Don Leocadio Macabeo, Bodegas San Valero, SPAIN

Don Leocadio Garnacha, Bodegas San Valero, SPAIN

SILVER *serves 4 – 110*

Prosecco 'Extra Dry' DOC, ITALY

Sauvignon Blanc, Meadow Spring, NEW ZEALAND

Malbec 'Organic', Santa Julia, ARGENTINA

GOLD *serves 6–8 – 210*

Joseph Perrier Brut NV, CHÂLONS-EN-CHAMPAGNE, FRANCE

Magnum: Rioja Reserva 'Gavanza', Bodegas Dominun, RIOJA, SPAIN

Magnum: PM&M Muscadet 'Garance', Pierre Luneau-Papin & Marie Luneau, LOIRE, FRANCE

Pre-Order Your Wine

Reserve your wine ahead of your festive booking and enjoy
10% off your order when you spend £200 on any wines.

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FOR THE TABLE

Orange, ginger & almond
glazed parsnips **VE** **N** – 5

Sharpham Brie & Rutland
Red cauliflower cheese,
herb crumb **V** – 8

Harissa roasted Brussels sprouts
VE – 5

Honey & mustard pigs in
blankets – 5

Roast potatoes **VE** – 8

FOR AFTERS

Artisan British cheeseboard, quince jelly, fig chutney,
cranberry & raisin crackers **V** – 12.50

FESTIVE MENU

2 courses – 35pp | 3 courses – 39pp

STARTERS

Roasted celeriac soup, chestnut
crisps, shredded mushroom,
rose harissa **VE**

Duck & Grand Marnier rillettes,
spiced plum jam, pickles,
rosemary sourdough

Severn & Wye smoked
Chalkstream® trout, dill potatoes,
pickled cucumbers

Winter Waldorf salad, pickled
celery, chicory, deep-fried
Gorgonzola, candied walnuts **V** **N**

Roasted Delica pumpkin, potato
gnocchi, crispy sage, pumpkin seeds,
salsa verde **V**

MAINS

Braised ox cheek cottage pie,
Rutland Red cheese crumb,
black cabbage, smoked almonds **N**

Venison haunch, dauphinoise potato,
cavolo nero, sour cherry jus

Roast cod, garlic mussels, wilted
spinach, onion purée, crispy onions

British free range roast turkey
cranberry, pork & sage stuffing,
pig in blanket, maple carrots,
cavolo nero, roast potatoes

Haggis, cheese & potato pithivier,
black cabbage, smoked almonds,
mushroom jus **VE** **N**

PUDDINGS

Chocolate & cherry dome,
chocolate soil, hazelnut
ice cream **V** **N**

Pineapple tarte tatin, coconut
sorbet, crispy mint **VE**

Mrs Kirkham's Lancashire cheese,
Eccles cake, damson jelly **V**

Christmas pudding knickerbocker
glory, mandarin, vanilla ice cream **V**

Sticky toffee pudding, banana
split ice cream **V**