

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

V suitable for vegetarians, VE suitable for vegans,
N 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.

All Christmas Day menu bookings require a deposit of £50 per person (including kids) at the time of booking. Full payment is required by 11 December 2025 and will be deducted from your final bill on the day. Refunds are only available when a cancellation is made 7 days in advance of your booking. Pre-Orders must be placed by 11 December 2025. If booking on 12 December or after pre-orders must be placed with the bookings & events manager within 24 hours. No bookings will be taken after 22 December 2025. 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.

CHRISTMAS DAY

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

BRONZE *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.


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

CHRISTMAS DAY NGCI

4 courses | Adults - 102pp | Children - 51pp

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

STARTERS

Roast artichoke flower, Superstraccia, chimichurri, butterbeans 

Cured duck breast, celeriac remoulade, roasted beets, mini figs


MAINS



Pan-fried halibut, chicken crumb, braised celery, wild mushrooms, chicken & bacon sauce

Baked cod, roast garlic potato Kyiv, braised leeks, shellfish bisque

British free range roast turkey ballotine, pig in blanket, maple carrots, cavolo nero, roast potatoes

PUDDINGS

Mint chocolate bombe, chocolate soil, hazelnut ice cream  

Salted caramel crème brûlée, pistachio & cherry compote  

PETIT FOURS

Miso & cranberry fudge served with tea or coffee 