



The Bell Inn, Outwood

Scott Currie, our Head Chef here at The Bell, invites you to enjoy our delicious five course Christmas Day feast, with a welcoming glass of bubbly on arrival.

Sittings between 12 and 1pm, and the tables yours to enjoy all day. 95.00pp



To begin

*Roasted sweet potato & miso soup, garnished with crispy kale & spring onion, served with chef's cheese straw
Chefs duck liver parfait, with a dark cherry compote, fresh crusty baguette
Pan seared scallops, black pudding & pea puree, finished with carrot crisps & grilled lemon
Filo wrapped & baked figs, with peppered goat's cheese, beetroot & clementine salad
King prawn & avocado cocktail, little gem, red chicory, Bloody Mary-Marie Rose sauce & warm sourdough*



The main event

*Roast Norfolk Turkey, carefully roasted to maintain moisture & served with locally sourced golden roast potatoes, braised red cabbage, brown buttered carrots, English honey roast parsnips, buttered crisp sprouts, fresh sage & onion stuffing, a Brightleigh farm pig in blanket topped with one of our giant Yorkie puddings & gravy (GFO)
Vegan winter vegetable Wellington, with a filling of whiskey spiked mushrooms, butternut squash, pecans & brown rice, tenderstem & vegan gravy
Brightleigh Farm black treacle roast Sirloin, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey parsnips, buttered sprouts, and of course a Yorkshire pudding with our gravy (GFO)
Whole baked seabass, with lemon caper butter, served with rosemary & sea salt sautéed potatoes & nutmeg & garlic spinach (GF)
Slow cooked lamb shank, on sweet potato & carrot mashed potato, buttered cavolo nero, with lamb, rosemary & cranberry jus*



Here come the desserts....

*Traditional Christmas pudding, served with a rich Courvoisier VS cognac sauce, topped with a glace cherry
Oozy Molten Chocolate Cake, served with blood orange sorbet, single cream & scattered frozen raspberry
Rose & Pomegranate Jelly, with cardamom panna cotta, garnished with orange blossom meringue
vegan sticky toffee pear pudding, vegan vanilla ice cream & pear syrup
Champagne Sorbet, fresh berries, mint garnish (GF/VE/DF)*



And it's mince pie time!

A rich mince pie, (it's just not Christmas without them) served with Chef's traditional brandy butter



The caffeine boost ...

Freshly ground Nyala coffee or various tea's, with one of our locally supplied Bell chocolates

Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.