

Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Christmas Day Luncheon

Everything you'd expect and more!

Traditional 'country house' Christmas Day with crackling log fires and a very special visitor!
Luncheon served from 12.30pm and the table is yours for as long as you wish!

Amuse bouche

Cherry smoked duck breast, honey glaze, celeriac remoulade, orange oil

Or

Red pepper & avocado caponata



Gratin of seafood, king scallops & Devon crab, spinach, soft herbs, crème fraiche
Parfait of duck & foie gras, port shallot confit, cornichons, toasted brioche
Baked goats cheese crottin, heritage beetroot, winter leaves, pistachio, truffle dressing



Traditional free range turkey, pigs in blankets, chestnut stuffing, cranberry apricot & port relish
Fillet of seabass, asparagus & lemon thyme risotto, charred tender stem, shrimp butter sauce
Wild mushroom & nut roast wellington, celeriac gratin, red wine & tarragon sauce
Roast aged rib of beef, Yorkshire pudding, roasting juice gravy, horseradish crème fraiche
Loin of suckling pig, crackling, Braeburn apple compote, sage & onion, Calvados sauce

Chef's selection of vegetables & potato



Traditional Christmas pudding, rum & raisin ice cream, brandy sauce
Valrhona chocolate parfait, honeycomb, macadamia praline, mocha sorbet
Saint Clements meringue pie, crushed raspberries & crème Chantilly
Best of British cheese board, our Christmas Chutney, pickled walnuts, celery & crackers



Freshly brewed coffee & chocolates

£135: Under 12s half price & under 2s eat free

*Non-refundable deposit - £25 per person is required
with final balance by 1st December with full pre order*

Ye Olde Bell Hotel & Spa

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