

Ye Olde Bell



Stay, dine & celebrate with us...

Private dining menu selector

The following dishes are designed to assist you in planning a menu to suit your specific needs. Build a menu from the dishes below to accommodate your budget and tastes.

Please note: we respectfully request that you choose the same meal for all of your guests. You may however offer a maximum choice of 3 dishes per course – this will incur a surcharge and we will require a full pre-order from all your guests.

Reception Drinks

A glass of Bucks fizz	£6
A glass of Pimms	£6
A glass of wine	£5
A bottle of chilled beer	£4.25
A cocktail of your choice	£8

Appetisers and canapés

Hand cooked Yorkshire Crisps, nuts and Olives	£5.5
Strawberries dipped in white, dark and milk chocolate	£5.5
Seasonal canapés – selection of four per person	£9.75
A few suggestions are:	
Leek, thyme and Yorkshire blue tartlets	
Smoked mackerel, lime and apple on artisan biscuit	
Toad in the hole	
Quail's egg and black pudding scotch eggs	
Filo king prawn, chilli dip	
Salmon gravlax and goat's cheese mousse	
Slider burgers with tomato chutney	
Goat's cheese crostini	
Mini Yorkshire rarebit	

Starters

Crispy pork belly, parsnip puree, honey and soy	£9.25	
Baked field mushroom filled with crispy bacon, sautéed onions, melting cheese & dressed leaves	£9.25	
Deep fried goat's cheese pearls, sweet chilli relish	£9	
Spinach and ricotta ravioli, white wine cream sauce, Parmesan flakes	£8.25	
Chicken liver parfait with toasted granary bread & local chutney	£8.25	
Chilled melon & champagne sorbet, raspberry dust and tarragon	£8.25	
Smoked haddock and spring onion fishcakes, herb leaf salad with sweet chili & cucumber salsa	£9.25	
Salmon and prawn terrine, dill mayo, rocket and ciabatta toast	£9.25	
Button mushrooms cooked with white wine, garlic & cream	£8.25	
Yorkshire pudding with caramelised onion & red wine gravy	£8.25	
Avocado and ruby grapefruit with chilli, coriander & olive oil	£8	Vegan
Warm salad of mushrooms and roasted squash, rocket & spinach salad	£8	Vegan

Soups

Spiced parsnip with flocked cream & parsnip crisps	£6.75	
Roast tomato & sweet red chili pepper with basil oil	£6.75	
Minted pea & Ham	£6.75	
Mushroom & rosemary	£6.75	
Vegetable	£6.75	
Sweet potato & watercress	£6.75	
Broccoli & Stilton	£6.75	

Sorbets

Choice of mango, raspberry, lemon or passion fruit	£5.75	
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Main Courses

Roast sirloin of English beef, Yorkshire pudding, rich pan gravy	£22.5
Oven baked breast of chicken dusted with grated parmesan on slow roasted summer vegetables infused with basil,	£20.5
Medallions of pork fillet, caramelized apple, and calvados sauce	£20.5
Poached fillet of halibut on parsley creamed potato with butter sauce	£23
Lightly crumbed breast of chicken with creamed leek sauce	£20.5
Salmon fillet, white wine and chive cream	£22.5
Medallions of beef fillet with creamy peppercorn sauce	£31
Cannon of lamb, redcurrant and rosemary jus	£29
Roast loin of venison with parsnip puree & redcurrant jus	£30
Braised rump steak with red wine, baby onions & mushroom sauce	£21
Breast of chicken filled with cream cheese, wrapped in bacon, served with a Madeira sauce	£21.5
Thickly carved sirloin of English beef with a baby onion, red wine & mushroom sauce,	£22.5
Roast rack of lamb with caramelised shallots	£28.5

Please select one potato dish

Dauphinoise Mashed	Chateau Parmentier	Roast Fondant
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Please select two vegetable dishes

Cauliflower Mornay	Braised Cabbage	Buttered carrots
Braised red cabbage	Broccoli	Fine green beans
Roast root vegetables	Peas	Leeks in cream sauce
Ratatouille	Fine green beans wrapped in bacon	Carrot and Swede mash

Vegetarian

Butternut squash and goat's cheese wellington, smoked tomato sauce	£17.5
Broad bean and pea risotto with Parmesan and salad	£17.5
Smoked cheddar & leek potato cakes with hot pepper relish	£17.5
Aubergine cannelloni with ricotta cheese & fresh tomato sauce	£17.5
Wild mushroom and red onion tart, goat's cheese, rocket and crispy garlic	£17.5
Casserole of root vegetables with sage dumplings	£17.5

Vegan

Quinoa with courgettes, onions and crunchy pine nuts	£17.5
Spaghetti and butter bean casserole	£17.5
Aubergine and chick pea ragout with fresh mint and tomato	£17.5
Curried red lentils and braised rice	£17.5

Desserts

Ginger creme brulee, short bread biscuit	£8.5
Treacle sponge with vanilla custard	£8.5
Apple and blackberry crumble with custard	£7.75
Champagne & strawberry roulade garnished with fresh strawberries	£8
Lemon tart, raspberries and crème fraiche	£8.75
Vanilla cheesecake with seasonal berry compote	£9
Warm chocolate brownie, white chocolate ice cream	£9
Sticky toffee pudding with caramel sauce	£8.5
Dark chocolate and cherry roulade	£8

Individual pavlova filled with fresh fruit and whipped cream	£8.5
Apple mousse with cashew nuts	£8.5 vegan
Steamed jam pudding with soya milk custard	£8.5 vegan
A selection of continental, British and locally sourced cheeses served with a date & walnut bread grapes celery & biscuits.	£10.5

Coffee

Coffee & mints	£3.75
Coffee & chocolates	£4.25

Rates applicable for 2018/9
Room hire may be applicable