

## The Bell Inn, Outwood

Enjoy the season of merriment with our Christmas Fayre Menu 2024

Three courses 37.50 & two courses 32.50

Available Mondays to Saturdays, November 25th to December 23rd, pre-bookings only.



## To begin

Locally sourced Duck breast, smoked in cherry wood, served with orange & balsamic salad

Pecorino Arancini, with garlic & basil, served with Greek yoghurt pesto & fresh pomegranate seeds

Cream of butternut squash & chestnut soup garnished with crispy sage leaf

& served with toasted sourdough

Smoked Salmon, Cream Cheese, Dill & Mustard terrine, leafy salad, and a selection of Damsel crackers



## The Main Event

Roast Turkey, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey roast parsnips, buttered sprouts, sage & onion stuffing, pig in blanket, Yorkshire pudding & gravy (4F0/DF0)

Salmon en-croute, stuffed with mushroom duxelles & creamed spinach,

served with roasted crushed new potatoes, tenderstem, sautéd leeks & arayadlax sauce

served with roasted crushed new potatoes, tenderstem, sautéd leeks & gravadlax sauce Festive cranberry & nut roast, served with golden roast potatoes, braised red cabbage, brown butter carrots, honey roast parsnips, buttered sprouts, sage and onion stuffing, Yorkshire pudding & thyme gravy (GFONEONEO)

Pan-Fried Potato Gnocchi, with spinach, pumpkin & tomatoes,
topped with dressed spinach leaves & crumbled feta
Slow Cooked Beef Brisket, in a rich London Pride gravy, served on horseradish mashed potato,
with baby carrots & braised red cabbage



## The Finale

Traditional Christmas pudding, brandy sauce, topped with a glace cherry

Chocolate & Salted Caramel Profiteroles, salted caramel ice cream, toffee mousse

Hazelnut Praline Cheesecake, vanilla ice cream, chocolate sauce

Champagne sorbet, fresh berries, mint garnish (4F/VE/DF)



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.