



Christmas Day 2025

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.

Sitting between 12 and 1pm, with the table yours to enjoy all day. 100.00 pp



To begin

Spicy pumpkin & black bean soup garnished with fresh coriander, coriander gel & served with puff pastry cheese straw (GFO)

Cherrywood smoked pulled pork bon-bons served on parsnip puree & garnished with parsnip crisps

Garlic, rosemary & honey baked camembert garnished with walnut, cranberry & fig. Served with toasted ciabatta

King Prawn & smoked halibut cocktail served with little gem, radicchio,

Bloody Mary Marie Rose sauce & warm sourdough (GFO) (DFO)

Mushroom bruschetta with gruyere & thyme. Finished with balsamic glaze & micro herbs (GFO)



The main event

Roast Turkey, carefully roasted to maintain its 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 pig in blanket topped with one of our giant yorkie puddings & gravy (GFO) (DFO)

Steak & Venison Shortcrust pastry pie served with black cabbage, brown buttered carrots, horseradish mash, red wine & blackberry jus (DFO)

Wild mushroom, pumpkin & thyme pithivier served with roast king Edward potatoes, black cabbage & truffle cream sauce

Confit duck leg served with garlic crushed potatoes, lemon tenderstem. Finished with sour cherry sauce (GFO) (DFO)

King Scallops & spaghetti with cherry tomatoes, wild mushrooms & spinach. Finished with lemon, parsley & parmesan (DFO)



Here come the desserts....

Traditional Christmas pudding, served with a rich Courvoisier VS cognac sauce, topped with a glaze cherry warm chocolate banoffee brownie with cream cheese frosting, Biscoff crumbs, caramelised banana & salted caramel sauce

*Bramley Apple Crumble cheesecake, served with cold vanilla crème anglaise
vegan Sticky Toffee Pear pudding, with vegan vanilla ice cream & pear syrup
Strawberry & Marc De Champagne sorbet served with fresh berries & mint gel*



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 coffee or various teas, 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.