



Christmas Fayre 2025

The Bell Inn, Outwood

Enjoy the season of merriment with our Christmas Fayre Menu 2025

Three courses 39.95 & two courses 34.95

Available Mondays to Saturdays, November 24th to December 23rd, pre-bookings only.



To begin

Caramelised Pear, Mascarpone & Walnut bruschetta garnished with balsamic pea shoot (GFO)

*Roasted celeriac soup with hazelnut crumble garnished with cinnamon cream & fresh chives.
Served with warm sourdough (GFO)*

Chicken liver parfait with toasted ciabatta, brandy butter, beetroot & horseradish chutney (GFO)

*Whiskey smoked salmon crostini, served with toasted rye bread topped with lemon & dill cream cheese,
sliced whiskey smoked salmon, garnished with crispy capers, fresh dill sprig & lemon gel (GFO)*



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 (GFO/DFO)

*Roast Sirloin of beef, 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) (DFO)*

*Slow cooked Kent Belly Pork with bubble & squeak potato cake, braised red cabbage.
Served with Bramley apple gravy & crackling popcorn (GFO) (DFO)*

*Monkfish tail wrapped in serrano ham, served on creamy lobster risotto,
char-grilled tenderstem & finished with chive oil (GFO) (DFO)*

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



The Finale

Traditional Christmas pudding, served with brandy sauce, topped with a glace cherry (GFO)

*Chocolate fondant pudding warm oozy centered chocolate cake,
served with blood orange sorbet, and garnished with peppermint bark (GF)*

*Sicilian lemon tiramisu featuring layers of sponge fingers soaked in lemon syrup,
mascarpone cream mousse, topped with lemon curd, amoretti crumbs & lemon zest*

Strawberry & Marc De Champagne sorbet served with fresh berries & mint gel (GF) (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.