



Christmas Fayre Menu

The Bell Inn, Outwood

Enjoy the season of merriment with our Christmas Fayre Menu 2026

Available Mondays to Saturdays, November 30th to December 23rd, pre-bookings only.

Two courses £34.95 & Three courses £39.95



To Begin

Roast Parsnip & Apple Soup, sage oil, toasted hazelnuts & warm sourdough (GFO) (VEO)

Ham Hock & Smoked Cheddar Croquettes, piccalilli puree, dressed leaves, crispy shallots

Chicken Liver Parfait, spiced plum chutney, toasted brioche & dressed watercress (GFO)

Smoked Salmon & Prawn Tian, lemon & dill crème fraîche, pickled cucumber, rye crisp (GFO)



The Main Event

Roast Turkey, 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 Yorkshire puddings & gravy (GFO) (DFO)

Pan-Roasted Seabass, crushed new potatoes, braised fennel, wilted spinach, lemon & chive butter sauce (GFO)

Sweet Potato, Wild Mushroom & Spinach Wellington, fondant potato, roasted root vegetables, madeira & sage sauce (VEO)

Slow Braised Beef Brisket, dauphinoise potatoes, glazed shallots, roasted heritage carrots, port & thyme jus (GFO)



The Finale

Traditional Christmas Pudding, a rich Courvoisier VS cognac sauce, topped with a glace cherry (GFO)

Toffee & Honeycomb Cheesecake, salted caramel ice cream

Baked Chocolate Tart, with blood orange sorbet (GFO)

Strawberry & Marc de Champagne Sorbet, with fresh berries (VEO)

