

# Christmas and New Year

## Menu 2018



EST 1780

{ THE OLD BELL INN }

HOTEL RESTAURANT BRASSERIE & BAR



# Senior Citizens menu

and for those with a smaller appetite

## Starters

### Honey roasted parsnip soup

*Pear & apple salsa, micro herb*

### Deep fried breaded brie de Meaux

*Cranberry & seasonal fruit chutney, dressed mixed leaf*

### Rarebit glazed smoked haddock

*Tomato & wild rocket salad, aged balsamic dressing*

### Smooth chicken liver parfait

*Toasted brioche, red onion relish*

## Mains

### Butter roasted British turkey breast

*Roast & creamed potatoes, pigs in blankets, sage and onion stuffing, Yorkshire pudding, seasonal vegetables*

### Pan roasted salmon fillet

*Mediterranean vegetable risotto, lemon buerre Blanc, micro basil*

### Slow braised Yorkshire pork ashen

*French beans, apple & sage creamed potatoes, shallot jus*

### Handmade wild mushroom ravioli

*Saute wild mushrooms, truffle leek cream, crumbled goats cheese*

## Desserts

### Homemade rich Christmas pudding

*Brandy sauce, berries & holly*

### Selection of homemade ice creams

*Popping candy, brandy snap basket*

### Smoked sandhams cheddar & Harrogate blue cheese

*Celery, fruit chutney, water biscuits*

### Orange & passionfruit cheesecake

*Shortbread crumb*

**2 courses £10.95 – 3 courses £13.50 per person**

**Available from Saturday 1st December – Sunday 23rd December**

**Served Monday - Sunday 12 noon to 8.00pm**

**Bookings essential pre order required**

**£5.00 deposit required per person**



# Festive Party menu

## Starters

### **Honey roasted parsnip soup**

*Pear & apple salsa, micro herb*

### **Deep fried breaded brie de Meaux**

*Cranberry & seasonal fruit chutney, dressed mixed leaf*

### **Rarebit glazed smoked haddock**

*Tomato & wild rocket salad, aged balsamic dressing*

### **Smooth chicken liver parfait**

*Toasted brioche, red onion relish*

## Mains

### **Butter roasted British turkey breast**

*Roast & creamed potatoes, pigs in blankets, sage and onion stuffing,*

*Yorkshire pudding, seasonal vegetables*

### **Pan roasted salmon fillet**

*Mediterranean vegetable risotto, lemon buerre Blanc, micro basil*

### **Slow braised Yorkshire pork ashen**

*French beans, apple & sage creamed potatoes, shallot jus*

### **Handmade wild mushroom ravioli**

*Saute wild mushrooms, truffle leek cream, crumbled goats cheese*

## Desserts

### **Homemade rich Christmas pudding**

*Brandy sauce, berries & holly*

### **Selection of homemade ice creams**

*Popping candy, brandy snap basket*

### **Smoked sandhams cheddar & Harrogate blue cheese**

*Celery, fruit chutney, water biscuits*

### **Orange & passionfruit cheesecake**

*Shortbread crumb*

**3 courses £25.95 per person**

**Available from Saturday 1st December – Sunday 23rd December**

**Served Monday–Saturday 12noon to 9.30pm Sunday 12noon to 9pm**

**Bookings essential pre order required**

**£10.00 deposit required per person**





## *Christmas Eve*

**Restaurant & Brasserie Menu**

**Served all day 12 noon to 9.30pm**

## *Christmas Day*

**1st sitting**

**12 noon arrival, 12.30pm dine**

**£74.95**

**2nd sitting**

**3.30pm arrival, 4.00pm dine**

**£74.95**

**Half price for children under 12 years old**

**Bookings essential pre order required**

**£25.00 deposit required per person**

# Christmas Day

## Starters

### **Scottish smoked salmon and Atlantic prawn cocktail**

*Sun blushed tomato salsa, Marie Rose, lemon wedge*

### **Cream of roasted celeriac soup**

*Sauteed wild mushrooms, potato gnocchi, truffle whipped cream*

### **Jerusalem artichoke & thyme arancini**

*Shaved aged parmesan & caramelised onion puree, aged balsamic*

### **Confit chicken and soft herb pressing**

*Spiced mushroom ketchup, dressed mixed leaf*

## Mulled spiced fruit sorbet

## Mains

### **Butter roast British turkey**

*Creamed & roast potatoes, pigs in blankets, sage and onion stuffing, rich pan gravy,  
Yorkshire pudding and seasonal vegetables*

### **Assiette of Yorkshire pork**

*Sweet potato and chorizo croquettes, whole roasted shallot, baby leeks, wilted kale, red  
wine jus*

### **Pan fried fillet of seabass**

*Braised oxtail, roasted parsnip puree, spiced cauliflower fritters, caper, dill & gherkin  
buerre blanc*

### **Roasted butternut squash risotto**

*Melting gorgonzola, crushed walnuts, crisp rocket*

## Desserts

### **Rich homemade Christmas pudding**

*Brandy sauce, berries and holly*

### **Rich Belgium chocolate, orange and whisky truffle**

### **Smoked Sandhams cheddar and black stick blue**

*Artisan biscuits, celery, grapes, onion relish*

### **Pistachio and olive oil sponge cake, Citrus textures**





# Boxing Day

## Starters

### Slow braised ham hock & caper terrine

*Cherry tomato & basil salsa, toasted herb focaccia*

### Roasted carrot & coriander soup

*Carrot & ginger salsa*

### Harrogate blue & granny smith tarte fine

*Baby balsamic onions, wild rocket*

### Sweet chilli & sesame marinated chicken thigh skewer

*Oriental salad, orange, toasted cashew & coriander pesto*

## Mains

### 12 hour slow roasted sirloin of British beef

*Dripping roast potatoes, Yorkshire pudding, seasonal vegetables  
& baby watercress*

### Pan roasted garlic chicken breast

*Tomato, chorizo and rocket tagliatelle*

### The Old Bell Inn seafood pie

*Vintage cheddar mash, sweetcorn, garden peas  
& dressed mixed leaf*

### Pan roasted North sea cod loin

*Spanish chorizo, pepper & chickpea cassoulet, baby leaf spinach*

### Handmade wild mushroom ravioli

*Wild mushroom, creamed leeks & butter bean fricassee,  
blue cheese sauce*

## Desserts

### The Old Bell Inn sticky toffee pudding

*Butterscotch sauce, served with Lydgate cream,  
ice cream or custard*

### Selection of homemade ice creams

*Brandy snap basket, popping candy crunch*

### Zesty lemon meringue pie

*Raspberry compote & sorbet*

### Smoked Sandhams cheddar & brie de Meaux

*Artisan biscuits, grapes, celery & onion relish*

**3 courses @ £29.95 per person, Served 12noon to 7.00pm**

**Booking essential pre order required,**

**£10.00 deposit required per person**

# New Years Eve

## Amuse

### Starters

**Treacle cured salmon gravlax**

*Asian vegetable spring roll, coriander*

**Gratinated queenie scallops**

*Vintage cheddar panko crumb*

**Confit Goosnargh duck and foie gras terrine**

*Peppered pineapple, mead syrup, micro herbs*

**Creamed Yorkshire goats cheese**

*Thyme filo wafer, textures of apple*

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### Procsecco Sorbet

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### Mains

**Fillet of Aberdeen Angus beef**

*Celeriac fondant, spinach, beetroot, sauteed wild mushrooms*

**Slow roasted halibut fillet**

*Textures of parsnip, pancetta, red wine jus*

**Pan seared Yorkshire lamb loin**

*Smoked aubergine puree, rosemary fondant, baby fennel*

**Butternut squash risotto**

*Toasted pumpkin seeds, crumbled gorgonzola, balsamic rocket*

### Desserts

**Selection of European cheeses**

*Artisan biscuits, celery, grapes, fruit chutney*

**Blood orange panna cotta**

*Cardamon shortbread*

**Rich belgian chocolate tart**

*Cherry meringue ice cream*

**Assiette of apple**

*Apple tatin, crème brulee, crumble tart, apple sorbet*

**£74.95 per person,**

**7.30pm arrival – 8.00pm dine**

**Booking essential pre order required,**

**£25.00 deposit required per person**



## Pre order for festive menu

Name of booking	<input type="text"/>	Deposit paid	<input type="text"/>
Date & time of dining	<input type="text"/>	No. of guests	<input type="text"/>
Contact Number	<input type="text"/>		
Email	<input type="text"/>		

First Name	Starter	Main	Dessert