

BOXING DAY

£10 deposit required per person – Booking is essential

STARTERS

Leek, Potato & Thyme Soup (V)

Warm sourdough, herb croutons £8

Creamy Garlic & White Wine Chestnut Mushrooms (V/AGF)

Toasted sourdough, chives & sweet pickled shallots £9

Roast Butternut, Mushroom & Goats Cheese Tart (V/AVE)

Balsamic onion puree, toasted hazelnut, rocket £9.5

Atlantic Prawn Cocktail (ADF/GF)

Marie rose sauce, sun dried tomato salsa
, baby gem, crispy capers £10

Smoked Salmon (AGF/ADF)

Fennel, dill & pickled cucumber salad, capers, lemon and parsley crème fraiche with toasted rye bread £10

MAINS

Beer Battered Haddock (DF)

Triple cooked chips, mushy peas & tartar sauce £18

Three Cheese & Onion Pie (V)

Triple cooked chips, tomato chutney & a mixed leaf salad £19

Braised Beef Rag Pudding

Triple cooked chips, red wine
braised sticky red cabbage & house gravy £18.5

Slow Roast Beef Sirloin

Garlic butter parmentier potatoes,
savoy cabbage, honey roast carrots and peppercorn sauce £28

Pan Roast Chicken Breast

Smoked bacon savoy cabbage,
chive creamed potatoes, roast chicken & mushroom sauce £22

Leek & Spinach Gnocchi (AV)

Parmesan, chestnut, crispy sage, white wine cream sauce £17.5

DESSERTS

Old Bell Inn Classic Sticky Toffee Pudding (V)

Butterscotch sauce served with
either ice cream, cream or custard £8.5

Dark Chocolate Mousse

Toasted hazelnuts & raspberry sorbet £8.5

Crumble Tart (V/AVE/ADF)

Spiced apple & pear frangipane tart, vanilla ice cream £8.5

French Brie & Tuxford Tebbutt Stilton

Red onion & apricot chutney, pickled grapes, pickled baby gherkins, toasted walnuts, butter & a selection of crackers £9.5

Selection of Ice Creams (V/AGF/ADF/AVE)

Vanilla bean/Strawberries & cream/chocolate/mint chocolate chip
Served with a shortbread crumb and a choice of sauce -
Strawberry/dark chocolate/raspberry/white chocolate/pistachio
£2.5 PER SCOOP

ORDER FORM

NAME: _____

DATE: _____ TIME: _____ QUANTITY: _____
OF BOOKING

[illegible]

Christmas & New Year Menu 2026



FESTIVE DAYS

CHRISTMAS EVE

Restaurant & Brasserie Menu
Served all day 12 noon - 8.00pm

CHRISTMAS DAY

1st sitting
12 noon arrival
Dine 12.30pm

2nd sitting
3.30pm arrival
Dine 4.00pm

Four courses - £115.00 per person

£25.00 deposit required per person
Booking & pre-order essential

BOXING DAY MENU

Served 12pm - 7.00pm

£10.00 deposit required per person
Booking is essential

NEW YEARS EVE

Restaurant & Brasserie Menu
Served 12pm - 8.00pm

WELCOME IN THE NEW YEAR AT THE OLD BELL

WITH D.J. from 9.00pm

FESTIVE MENU

Booking and pre-order is essential
£10.00 deposit required per person

FESTIVE SET MENU

STARTERS

Leek, Potato & Thyme Soup (V)
Warm sourdough, herb croutons

Atlantic Prawn Cocktail (GF/ADF)
Marie rose, sun dried tomato salsa, baby gem, crispy capers

Chicken Liver Parfait (AGF)
Cranberry & red wine jelly, red onion
& apricot chutney, toasted brioche

Ham Hock Terrine (AGF)
Celeriac remoulade, piccalilli puree,
caramelised apple puree, toasted rye bread

Roast Butternut, Mushroom & Goats Cheese Tart (V/AVE)
Balsamic onion puree, toasted hazelnut, rocket

MAINS

24 Hour Brined Slow Roasted Turkey Breast (ADF/AGF)
Pigs in blankets, duck fat roast potatoes,
creamed potato pork & sage stuffing, honey roasted
root vegetables, buttered sprouts & house gravy

Red Wine Braised Beef Steak (AGF)
Horseradish creamed potato, honey glazed carrots, buttered
seasonal greens, crispy shallots & a red wine beef gravy

Lemon Butter Baked Haddock (GF)
Leek creamed potato, garden peas and a chive
& caper white wine cream sauce

Cheese & Onion Pie (V)
Triple cooked chips, tomato chutney & a mixed leaf salad

Leek & Spinach Gnocchi (AV)
Parmesan, chestnut, crispy sage, white wine cream sauce

DESSERTS

Classic Christmas Pudding (V)
Cranberry jam, brandy sauce, toasted almond

Sticky Toffee Pudding (V)
Butterscotch sauce, served with either custard, cream or ice cream

French Brie & Tuxford Tebbutt Stilton (V)
Red onion & apricot chutney, pickled grapes, pickled baby
gherkins, toasted walnuts, butter & a selection of crackers

Crumble Tart (V/AGF/ADF)
Spiced apple & pear frangipane tart, vanilla ice cream

Selection of Ice Creams (V/AGF/ADF/AVE)
Vanilla bean/Strawberries & cream/chocolate/mint chocolate chip
Shortbread crumb and a choice of sauce -
Strawberry/dark chocolate/raspberry/white chocolate/pistachio

SMALLER APPETITE FESTIVE
2 COURSES - £18 3 COURSES - £22

FESTIVE MENU
2 COURSES - £28 3 COURSES - £34

MON - SAT 12.00 - 8pm
1ST DECEMBER - 24TH DECEMBER

BOOKING AND PRE-ORDER IS ESSENTIAL
£10.00 DEPOSIT REQUIRED PER PERSON

CHRISTMAS DAY

STARTERS

Leek, Potato & Thyme Soup (V/AGF)
Warm sourdough, herb croutons

Cheddar & Caramelised Red Onion Croquettes (V)
Wild mushrooms, chive sour cream, plum tomato & madeira sauce

Braised Beef Cheek (AGF)
Carrot puree, smoked pancetta savoy cabbage, crispy shallots

Roast Pork Belly (GF)
Caramelised apple puree, crackling, crispy sage,
celeriac remoulade, cider & mustard seed sauce

PALATE CLEANSER

Fruit Sorbet

MAIN COURSE

24 Hour Brined Slow Roasted Turkey Breast
Pigs in blankets, duck fat roast potatoes, creamed potatoes,
Yorkshire pudding, pork & sage stuffing, honey roasted root
vegetables, buttered sprouts, house gravy

House Cured Roast Sirloin (ADF/AGF)
Duck fat roast potatoes, creamed potatoes, Yorkshire pudding,
honey roasted root vegetables, buttered sprouts, house gravy

Vegetarian Nut Roast (V/AVE/ADF/AGF)
Garlic & herb roast potatoes, creamed potatoes,
Yorkshire pudding, sage & onion stuffing, honey roasted
root vegetables, buttered sprouts, house gravy

Chive Butter Roasted Cod Loin (AGF)
Fennel roasted new potatoes, crispy capers, dill
& lemon butter sauce, roast asparagus, samphire

Braised Leg of Lamb (GF)
Sticky red cabbage, lamb jus, rosemary roasted carrots,
garlic butter creamed potato

DESSERT

Classic Christmas Pudding (V)
Cranberry jam, brandy sauce, toasted almond

Dark Chocolate Tart (V)
Hazelnut ice cream, blackberry puree

Clementine, Passion Fruit & Vanilla Cheesecake
Ginger biscuit crumb, cinnamon Chantilly cream

**French Brie, Tuxford Tebbutt Stilton
& Barbers Vintage Cheddar (V)**
Red onion & apricot chutney, pickled grapes, pickled baby
gherkins, toasted walnuts, butter & a selection of crackers

£25 deposit required per person
BOOKING & PRE ORDER ESSENTIAL

Four Courses - £115 Per Person
- Children 5-12 Years £57.50 - Under 5 Years £28.50

V=Vegetarian/VE=Vegan/GF=Gluten Free
/DF=Dairy Free/A=Available.

PLEASE MAKE STAFF AWARE OF ANY ALLERGIES