


Ye Olde Bell

 Stay, dine & celebrate with us...

CHRISTMAS & NEW YEAR 2024





WELCOME TO CHRISTMAS AT YE OLDE BELL

Christmas at Ye Olde Bell is always special. We've been hosting guests for over a 100 years so we know how to help you celebrate. From the moment you step through the door our team will ensure every minute is memorable.

Whether you are looking for things to do with family or friends or a luxury dining experience we have it covered.



GIFT IDEAS

Looking for a gift idea with a difference? Here are our favourites...

Monetary vouchers from £25

Sunday Lunch for Two £80

Vintage China Afternoon Tea for Two £50

Overnight stay from £75 per person

3-course Dinner for Two from £65

Simply Spa from £80 per person

Champagne Afternoon Tea for two £70

Spa Breaks from £135 per person

Shop early! Buy online or call 01777 705121 today.

TIME TO PARTY

CHRISTMAS PARTY NIGHTS
FRI 6, FRI 13, FRI 20 DEC
SAT 7, SAT 14, SAT 21 DEC, 11 JAN

Our December calendar wouldn't be the same without our DJ led party nights.

Enjoy an arrival glass of Prosecco, festive savourites, followed by a festive two course meal and dancing until late!

Why not try our 80's themed party night on Sat 30 Nov?

Saturday 30th November - £45 per person

Friday £50 per person

Saturday £60 per person

Saturday 11th January - £45 per person

MENU

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Festive savouries

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Traditional herb roasted Kelly bronze turkey, pigs in blankets, cranberry, apricot & port relish, chestnut stuffing & turkey gravy
Grilled fillet of sea bass, spinach puree, clams, lemon butter sauce & dill oil
Winter squash, chestnut & potato gratin, cauliflower cheese puree & winter greens
Aged tornado of rump steak, garlic mushrooms, balsamic cherry tomatoes, brandy & peppercorn sauce

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Traditional Christmas pudding, brandy cream sauce
Clementine & mascarpone cheesecake, Grand Marnier ice cream Valrhona chocolate terrine, white chocolate ice cream & kirsch cherries
Colston Basset Stilton & Wensleydale cheeses, Christmas chutney & artisan crackers

Stay from £65 per person

SOMETHING FOR ALL...

SANTA SUNDAY LUNCH

SUN 1, 8, 15, 22 DEC
12-3PM

Join us for our superb traditional Sunday lunch with a special Christmassy twist. Plus a visit from Santa with a gift for each child. *Later bookings available on request. Santa here from 1:30pm - 2:30pm.*

**£45 per person, Children under 12 half price,
under 5s free**

LIVE LUNCH

WED 11 DEC
1pm

Looking to get in the festive spirit? Indulge in a delicious festive two course lunch whilst being serenaded with festive favourites from Beth Houghton.

£30 per person

BREAKFAST WITH SANTA

SAT 21 DEC
9AM

Looking for an extra special treat for your children this Christmas? Join us for a hearty breakfast buffet and feel the magic of the season as you meet and greet the big man himself.

£25 per person, children under 12 £15

BOOZY BRUNCH

SAT 14 DEC
11AM - 2PM

Live sax, Prosecco & friends!
Catch up, enjoy festive brunch and share a bottle of Prosecco.

**£30 per person including half a bottle of
Prosecco**

CHRISTMAS DAY LUNCHEON

Everything you would expect and more! Traditional 'Country House' Christmas Day with crackling log fires and a very special visitor!
Luncheon served from 12.30pm and the table is yours for as long as you wish!

Black Osietra caviar, buckwheat blini & dill crème fraiche
or
Tartlet of artichoke, black garlic & parmesan

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Dover sole `Bonne Femme` Champagne velouté, girolles, Perigord truffle
Wild mushroom, tarragon & spinach galette, celeriac puree, pine nut pesto
Smoked roe deer, venison tartar, game & juniper ballantine, bramble jelly & toasted onion bread
Baked crottin of goat's cheese in filo, salt baked heritage beetroot & honey roast figs

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Roast Norfolk bronze turkey, Cumberland pigs in blankets, chestnut stuffing & cranberry, apricot & port relish
Roast local Sirloin of beef, Yorkshire pudding, baked Roscoff onion, red wine gravy
Aubergine, roasted red pepper, camembert, roasted butternut `Wellington` Madeira & truffle sauce
Fillet of turbot, French style peas, pressed boulangerie potato terrine, lemon & butter foam

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Homemade Christmas pudding, rum & raisin ice cream & brandy sauce
Clementine, mascarpone & sherry trifle, macadamia praline
Dark chocolate Opera, espresso ice cream & coffee syrup
Finest British & continental cheeses, Christmas chutney, artisan crackers & quince jelly

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Freshly brewed coffee & truffles

£165 : Under 12s half price & under 2s eat free

Non-refundable deposit - £25 per person is required



BOXING DAY LUNCH

The day to treat yourselves after a hectic Christmas Day!

Lunch served from 12 noon

Roasted tomato, orange & basil soup, fresh baked focaccia
Parfait of chicken liver, Madeira jelly, bitter orange chutney & grilled
thyme brioche

Goats cheese & tarragon choux fritters, spiced plum compote, baby
watercress & hazelnuts

Finest smoked scotch salmon, lemon dressed cucumber, lilliput capers,
dill oil & warm soda bread

Wild mushroom bruschetta, aged parmesan, wild rocket & truffle oil

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Roast local sirloin of beef, Yorkshire pudding, roasted baby onion, red
wine gravy

Traditional roast turkey, pigs in blankets, chestnut stuffing, cranberry,
apricot & port relish

Rack of pork, crackling, Bramley apple sauce, prune & sausage meat
stuffing Winter vegetable gratin, parmesan crumble & cauliflower cheese
puree

Grilled fillet of Loch Duart salmon, French style peas & sauté charlotte
potatoes

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Ye Olde Bell festive dessert & cheese trolley

Or

Homemade Christmas pudding, rum & raisin ice cream & brandy sauce

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Coffee & chocolates

£75 per person, under 12s half price & under 5s eat free

Non-refundable deposit - £25 per person is required



NEW YEAR'S EVE BLACK TIE BALL

Here comes 2025! Celebrate from 7.30pm in Restaurant Bar 1650 or the Black Tie Ball in the Bradgate Suite, with 'walk around jazz' during dinner, live band 'Rhythm de Luxe' plus disco.

Bubbles on arrival

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Savoury eclair, sevruga caviar, horseradish mousse

Or

Morbier & rosemary choux fritter, honey & fig puree

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Roasted Orkney king scallops, charred baby leeks,
champagne butter sauce & dill oil

Ballotine of foie gras, truffle & Madeira jelly, thyme brioche

Twice cooked Lincolnshire poacher souffle,
heritage beetroots, pickled walnut

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Black Angus tornedo of beef, short rib cottage pie, oxtail sauce.
Gressingham Duck breast, honey glaze, duck leg croquettes, burnt
apple, madeira & orange sauce

Wild sea bass, east coast fish pie, samphire, watercress velouté

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Valrhona chocolate Opera, espresso ice cream, macadamia brittle,
caffèe syrup

Angel pie, meringue, lemon curd, passion fruit, clotted cream ice
cream

Baked smoked Cornish camembert, onion & port relish, sweet pickles,
toasted onion bread

Bradgate Suite £170 per person

Restaurant Bar 1650 £140 per person

*Smaller tables will be allocated to parties of 6 or less.
£20pp supplement charged for smaller tables.*





TWIXMAS SPA PACKAGES

Relax and unwind between Christmas and New Year with spa access from just £95pp. If you want a little more included, we have our Twixmas Spa packages. Here are some of our favourites:

Spa Day Special

Spa access from 9:30am-5:30pm
Glass of fizz on arrival, 2 course lunch, 60 minute treatment

£245 per person

Mini Meet Up

Spa access from 9:30am-2:30pm
Glass of fizz on arrival, 2 course lunch, 30 minute treatment

£175 per person

Serene Twilight Spa with Winter Warmer Supper

Spa access from 6:30pm-9:30pm
Glass of fizz on arrival, winter warmer supper

£110 per person

STAY A WHILE

Take advantage of the Christmas bed and breakfast room rates...

24 – 26 December - *£90 per person per night*

27 – 30 December *£70 per person, per night*

31 December *£110 per person, per night*



Ye Olde Bell

 Hotel • Spa • Restaurant • Bistro



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