



Ye Olde Bell

Stay, dine & celebrate with us...

Christmas 2026



Santa Sunday lunches

Meet Santa in our grotto between 1.30-2.30pm

*A Christmas to remember awaits at
Ye Olde Bell Hotel...*

Enjoy the festivities in our stunning hotel adorned with Christmas decorations, from the moment you arrive our team will provide a warm festive welcome.

Take time to relax & savour this special time of year with friends & loved ones. Enjoy festive lunches, afternoon tea or party the night away!

Experience the magic of ...

Ye Olde Bell Hotel this Christmas





Festive lunch & dinner

Available from 1st December until Christmas eve.

Step into a warm & welcoming atmosphere filled with the aromas of seasonal spices. Using fresh locally sourced ingredients our festive lunches & dinners are a joyful celebration from vibrant starters to heartwarming mains & irresistible sweet treats, each bite captures the spirit of the season.

2 course £34 & 3 course £39

Lunch served from 12-3pm

2 course £39 & 3 course £45

Dinner served from 5-8pm

Coffee & tea from £3.50

Private Dining

Getting a group together? Please contact the events team for menu & prices for groups of 20 or more
Room hire applicable *from* £100

events@yeoldebell-hotel.co.uk

Festive Afternoon tea

A quintessential afternoon treat!

On Arrival

Laphroaig whisky-cured salmon gravlax, beetroot puree, pickled shallot

Pallet cleanser

Lemon sorbet, fresh mint

Sandwiches

Turkey, cranberry & stuffing

Prawn, crayfish & marie rose

Cucumber & dill cream cheese

Egg & watercress

Yorkshire cask & onion jam

Freshly baked winter spiced scone,
with clotted cream & strawberry jam

Apple & cinnamon crumble tart
Choux bun filled with Baileys mascarpone & cherry coulis
White chocolate, cranberry & pistachio blondie
Chocolate orange tart

Tea or coffee

£39 per person

£49 per person with a glass of Champagne

Served Monday ~ Sunday 3-5.30pm throughout December

Traditional Party Night

Time to dance the night away!

Fridays & Saturdays throughout December

Arrive from 6.45 pm for a glass of fizz

Dinner served 7.15 pm

Served by Chef from the carvery

Traditional roast turkey

Honey glazed ham

Individual beetroot, mushroom & spinach wellington

Served with

Cranberry stuffing, pigs in blankets

Duck fat roast potatoes

Honey roast carrots & parsnips

Braised red cabbage & sprouts

Chefs festive dessert table

Resident DJ with music through the decades until midnight

£60 per person

A £10 per person, non refundable deposit is required to confirm

The remaining balance is due by Monday 16 November 2026

Celebrate Christmas your way with a exclusive private party

Contact events@yeoldebell-hotel.co.uk for details

Cracking Christmas Curry Night

Saturday 28 November

Turkey madras

Stone bass in prawn tikka sauce

Curried cauliflower steak, chick pea & butternut sauce

Served with rice, naan bread, poppadom, onion salad, raita, mango chutney

Bottles of beer on your table for arrival

Resident DJ with music through the decades until midnight

£45 per person

A £10 per person, non refundable deposit is required to confirm

The remaining balance is due by Monday 16 November 2026

Festive daytime party

Join us for an afternoon of seasonal cheer.

Bring your friends, family & colleagues together for a informal celebration!

Saturday 12 December 2 - 7pm

Roast turkey baps, roast potatoes & all the trimmings

Resident DJ with music through the decades until 7pm

£20 per person

Full payment required at time of booking, non refundable

Party night drinks packages...

Rudolf

2 Buckets of house beer
(10 bottles)

2 Bottles of Fizz

£100

Vixen

2 Jugs of a Cocktail

2 Bottles of Prosecco

£110

Blitzen

3 Bottles of house wine

1 Bottle of Prosecco

£130

Dancer

3 Buckets of Corona
(15 Bottles)

3 Bottles of house wine

3 Bottles of Fizz

£250

Prancer

Sparkles

Prosecco

£40 per bottle

Spumante Brut

£35 per bottle

Comet

House Champagne

1 Bottle £70

2 Bottles £135

4 Bottles £260

*Above special offers available for pre order only.
Payments must be made in full 7 days prior to your event date*

Santa Sunday lunch

Join us for our superb traditional lunch!
Santas Grotto & a gift for all children from the man himself
between 1.30~2.30pm

Leek & potato soup, olive bread

Wild mushroom pate, pear & pine nut salad, toasted crouté

Prawn & crayfish cocktail, sun blush tomato marie rose, granary bread

Smoked chicken & sweet potato tian, sundried tomatoes, parmesan crisp

Breaded brie, endive salad, fig chutney

Traditional roast turkey, cranberry stuffing, pigs in blankets, duck fat roast potatoes,
seasonal vegetables, pan gravy

Roast sirloin of beef, duck fat roast potatoes, seasonal vegetables,
Yorkshire pudding, red wine jus

Spinach, mushroom & feta filo pie, herb roasted baby potatoes,
seasonal vegetables, tomato coulis

Roast fillet of salmon, bubble and squeak, seasonal vegetables, parsley velouté

Hot dessert of the day

Or

A selection of desserts from our trolley

Coffee *from* £3.50

Children's menu available

£55 per person under 12s half price, under 2s free

Sunday 6, 13 & 20 December

Christmas day lunch

Served from 12.30 & the table is yours for as long as you wish!

Black bomber twice baked souffle, cranberry & endive salad, honey & mustard dressing
Terrine d'hiver ~ chicken, black pudding & pigeon layered mousse, brandied plums
Crab crumpet ~ brown & white crab meat, compressed pear, coriander cress
Traditional French onion soup with truffle & comtè croutons

Traditional roast turkey, cranberry stuffing, pigs in blankets, duck fat roast potatoes,
honey roast parsnips, seasonal vegetables, pan gravy

Fillet of beef Wellington, baked roscoff onion, duck fat roast potatoes,
seasonal vegetables, red wine jus

Root vegetable strudel with cranberries & roasted chestnuts, beetroot puree,
herb roast potatoes, seasonal vegetables, tomato coulis

Roasted cod with crevette, green lip mussels & bouillabaisse sauce,
smoked paprika roasted new potatoes, seasonal vegetables

Christmas pudding, brandy cream

Or

Selection of homemade desserts from our trolley

*British cheese board, winter berry chutney, quince, celery, grapes,
artisan crackers ideal for lingering*

£195 per person, children under 12 half price, under 2's eat free
A £25 per person, non refundable deposit is required to confirm

The remaining balance & pre order is due by Tuesday 1 December 2026

Boxing day lunch

Time for a treat after a hectic Christmas day!

Served at 12.30 or 1.30pm

Apple & parsnip soup, mini tin loaf

Vodka & dill cured salmon gravlax, lilliput capers, rocket, horseradish cream fraiche

King oyster mushrooms, shallot, ginger & chilli salsa,
coconut yoghurt served on toasted olive bread

Guinea fowl terrine, pickled red cabbage, spiced orange compote, cherry & walnut bread

Roast sirloin of beef, baked Roscoff onion, duck fat roast potatoes,
Yorkshire pudding, seasonal vegetables, red wine jus

Traditional roast turkey, cranberry stuffing, pigs in blankets, duck fat roast potatoes,
seasonal vegetables, pan gravy

Root vegetable gratin with black truffle butter, parmentier potatoes, creamed leeks

Salmon & prawn en croûte, Black Bomber & mustard mash, seasonal vegetables, parsley sauce

Sticky toffee pudding with caramel sauce & ice cream

Or

Selection of desserts from our trolley

£90 per person, children under 12 half price, under 2s eat free

A £25 per person, non refundable deposit is required to confirm

The remaining balance & pre order is due by Tuesday 1 December 2026



Here comes 2027!

Celebrate with us from 7pm
meal served at 8pm followed by
Sounds of **Motown** with the fabulous Ritchie Penrose
& our resident disco into the early hours

A glass of sparkles on arrival

A smorgasbord of starters; an exquisite array of seafood,
delectable charcuterie & mouthwatering vegetable deli

Fillet steak Rossini, treacle toast, topped with duck liver pâté & truffled madeira sauce,
pommes purée

Beetroot & goat's cheese wellington with winter berry & balsamic coulis

Saddle of lamb stuffed with black pudding mousse, black truffle pomme anna,
heritage carrots, redcurrant jus


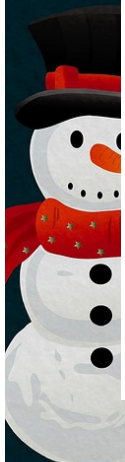
Monkfish wellington with spinach, cauliflower purée,
crispy pancetta, sweet potato & chive oil

Assiette of dark chocolate tart, lemon meringue & winter berries

Haggis, tatties & neeps just after midnight!

£175 per person over 18s only
£75 per person deposit is required to confirm

***The remaining balance is due by
Monday 14 December 2026 with main course pre order.***



Festive diary

Murder Mystery Dinner 'Hitchcock Haunting'!

Friday 6 November 7pm
2 course dinner
£55 per person

Victorian Christmas Market

Thursday 19 November from 11am
£35 inc 2 course lunch, entry to the market
£6 market only

Wedding Open Evening

Friday 20 November
4-8pm

Harworth Brass Band Christmas Concert

Sunday 29 November 2.30pm
£18 per person
Includes festive refreshments

Pub Painting

Tuesday 1 December 7pm
www.pubpainting.co.uk

Children's Party

Wednesday 23 December
with DJ Santa!
£12 per child
inc soft drinks, party games & a gift
11am – 3pm

New years eve...

Family Party

Time to celebrate the 'new year' together
from the youngest to the oldest!

Join us from 2pm

Our resident disco will be playing
all your favourites
(Dad dancing encouraged)
A few family party games
thrown in for good measure!

Buffet

Homemade pizzas
Hot pork rolls, apple sauce & stuffing

'Midnight countdown' 6pm
Disco concludes at 7pm

Bar open till late to linger longer!

£20 per adult £10 per child under 12

Full balance at time of booking

**Bookings open from
1 September**

Stay the night too on our 'Christmas Sleepover'!

Party nights

Bed & breakfast *from* £75 per person sharing a double occupancy room
or £105 for a single occupancy room

A *non refundable* deposit of £20 per person is required balance required on check in

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Christmas

24~26 December from £130 Bed & breakfast per person per night

Twixmas

27~30 December from £80 Bed & breakfast per person per night

New Years Eve

31 December from £140 Bed & breakfast per person

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Join us for the festive weekend

Three night Christmas break from 24 December
£790 per person

Welcome in the new year with us...

New years two night break
From £390 per person



Coming up in 2027!

Murder mystery weekend ~ Checking out!

Friday 26 February

2 night break

From £275 per person

Christmas presents!

Bespoke gift vouchers perfect for the 'hard to buy' for!
Fully customisable, our vouchers allow the recipient to choose an experience or indulgence that truly delights them. Whether it's a relaxing treat in the spa or a special dining experience we have something for everyone !

Speak to our reception team or shop online.





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