

Ye Olde Bell Hotel is conveniently located in the rural village of Barnby Moor near Retford only minutes away from Barnby Moor Crematorium, Babworth Crematorium, Retford Cemetery and local churches.

The hotel offers ample free parking and a choice of comfortable and elegant rooms with private bar facilities which are suitable for small gatherings and for larger receptions of up to 250 guests. Ye Olde Bell is the perfect environment in which to remember the life of a loved one and pay tribute with family and friends.

Whether you choose a buffet reception, an afternoon tea or a three course meal the occasion will be sympathetically tailor made to suit you by one of our experienced team. One of our managers will greet you and your guests on arrival and our attentive staff will serve refreshments and stay on hand throughout the reception.

For guests who may have to travel a distance, we will be happy to arrange accommodation at the hotel if required.

Celebrations of Life

It is becoming more common to host a Celebration of Life in place of a traditional funeral.

Celebrations of Life tend to be less sombre and give guests the opportunity to talk, laugh and share happy memories of the person who has died.

We are happy to advise you on the special touches to make it a truly memorable occasion.

Room hire included in all prices below.

Our menus

We have created a selection of menus for your guidance and are more than happy to adapt them or help you create your own bespoke menu

St Leger Buffet ~ £23

Selection of freshly made sandwiches:
Honey glazed York ham, wholegrain mustard mayonnaise
Rare roast beef, watercress & creamed horseradish
East coast prawn cocktail, iceberg & Marie Rose
Free range egg, salad cream & mustard cress
Applewood cheddar, apple & cider chutney

Warm, homemade cocktail Cumberland sausage rolls Provencal vegetable & parmesan tartlets

Fresh baked fruit scones, whipped vanilla cream & strawberry preserve

Unlimited tea and coffee

Lady Jane Buffet ~ £27

Hot and cold savouries
Homemade cocktail wild mushroom, spinach & tarragon roll (vg)
Homemade cocktail Cumberland sausage roll
Goat's cheese, & basil choux fritter, tomato chutney puree
Cocktail prawn & Marie Rose tartlet
Yorkshire blue cheese & red onion rarebit

Delicate finger sandwiches:

Oak smoked Scotch salmon, chive cream cheese Free range egg, house salad cream & mustard cress Honey glazed York ham & vine tomato Cucumber, dill & roasted red pepper Wensleydale & sweet pickled beetroot

Freshly baked fruit scones, clotted cream & strawberry preserve Coffee, walnut & maple cake Lemon meringue tartlets

Unlimited tea and coffee

Newstead Fork Buffet £30

For a minimum of 40 guests ~ Choose three dishes

Coq au vin, braised herbed rice & fine beans
Braised shin of beef bourguignon garlic parmentier potatoes
Pulled slow roast pork shoulder, crackling, Bramley sauce,
sage & onion, brioche bun
A selection of stone baked pizza slices
Rigatoni pasta, wild mushrooms, parmesan,
basil cream & wild rocket salad
East coast fish pie, spinach, cheddar & chive creamed potato
Darsha's Sri Lankan vegetable curry, basmati rice, naan bread,
cocktail poppadums & raita

Served with seasonal salads

Dessert & cheese trolley from £360 Add tea & coffee £4

Victoria Carved Buffet ~ £41

Minimum of 40 guests

Dressed whole poached salmon, lemon & tarragon mayonnaise Hand carved York ham, honey & mustard glaze, house piccalilli Sirloin of local beef medium rare, creamed horseradish Provencal vegetable, Swiss cheese & tomato strudel Roasted Lincolnshire bronze turkey in sage butter, cranberry & apricot relish

Warm new potato, mint, red onion & caper vinaigrette salad Vine tomato, basil, mozzarella & basil, aged balsamic Dressed seasonal garden salad House coleslaw

> Dessert & cheese trolley from £360 Add tea & coffee £4

Correct at time of printing

All prices are per person unless stated

For more intimate gatherings why not book a table in our elegant Restaurant Bar 1650 and choose from our extensive daily menu.