

Christmas
AND
New Year

MENU
2017



Senior Citizens Menu

Starter

Spiced roast sweet potato soup

Charred red pepper hummus, minted crème fraiche

Peppered mackerel fillet

Horseradish creamed new potatoes, chives, Melba toast

Terrine of free range chicken & smoked chicken breast

Soft herbs, mushroom ketchup, sundried tomato

Deep fried Panko crumbed Somerset brie

Cranberry & fruit chutney, dressed mixed leaf

Main Course

Butter roasted turkey breast

*Duck fat roast potatoes, Yorkshire pudding, pigs in blanket,
Apricot & sage stuffing, seasonal vegetables, gravy*

Slow braised British beef

Thyme roasted carrots, creamed spinach potato, red wine jus

Pan fried fillet of seabream

Moroccan spiced cous cous, raisin, fennel, citrus dressed rocket

Tartlet of Wild mushroom, spinach & goats cheese

Roasted balsamic onion, soft poached local hens egg, walnuts and watercress

Dessert

Handmade Christmas pudding

Brandy sauce, berries & holly

Cranberry & vanilla cheesecake

Dark Belgium chocolate fudge sauce

Selection of homemade ice creams

Brandy snap basket, popping candy crunch

Harrogate blue cheese & barbers vintage cheddar cheese

Celery, artisan biscuits & fruit chutney

2 course £9.95 - 3 courses £12.50 per person

Same great festive menu served in smaller portions

Available from Friday 1st December – Friday 29th December

Served Mon - Sat 12noon to 6.00pm

Booking essential – pre order required

£5.00 deposit required per person



Festive Party Menu

Starter

Spiced roast sweet potato soup

Charred red pepper hummus, minted crème fraiche

Peppered mackerel fillet

Horseradish creamed new potatoes, chives, Melba toast

Terrine of free range chicken & smoked chicken breast

Soft herbs, mushroom ketchup, sundried tomato

Deep fried Panko crumbed Somerset brie

Cranberry & fruit chutney, dressed mixed leaf

Main Course

Butter roasted turkey breast

*Duck fat roast potatoes, Yorkshire pudding, pigs in blanket,
Apricot & sage stuffing, seasonal vegetables, gravy*

Slow braised British beef

Thyme roasted carrots, creamed spinach potato, red wine jus

Pan fried fillet of seabream

Moroccan spiced cous cous, raisin, fennel, citrus dressed rocket

Tartlet of Wild mushroom, spinach & goats cheese

Roasted balsamic onion, soft poached local hens egg, walnuts and watercress

Dessert

Handmade Christmas pudding

Brandy sauce, berries & holly

Cranberry & vanilla cheesecake

Dark Belgium chocolate fudge sauce

Selection of homemade ice creams

Brandy snap basket, popping candy crunch

Harrogate blue cheese & barbers vintage cheddar cheese

Celery, artisan biscuits & fruit chutney

2 course £19.95 - 3 courses £24.95 per person

Available from Friday 1st December – Friday 29th December

Served Mon - Sat 12noon to 9.30pm Sun 12noon to 9.00pm

Booking essential – pre order required

£10.00 deposit required per person



Christmas Eve
Signature & Brasserie Menu

Served all day 12.00 to 9.30pm

Christmas Day

1st Sitting 12noon arrival – 12.30pm dine - £69.95

2nd Sitting 3.30pm arrival – 4.00pm dine - £69.95

Half price for children under 12 years old

Booking essential – pre order required

£25.00 deposit required per person





Christmas Day

Starter

Jerusalem artichoke soup

Truffled potato gnocchi, poached duck egg, artichoke crisps, micro herbs

Salt baked celeriac risotto

Wild mushroom and baby leaf spinach, melting Brie De Meaux, shaved chestnuts

Slow braised ham hock & foie gras terrine

Spiced roasted apple gel, pickled apple and shallots, smoked bacon brioche

Crab & king prawn cocktail

Bloody Mary salsa, lychee & radish, cucumber jelly

Intermediate

Festive sorbet

Main Course

Roasted turkey crown

Sage and apricot stuffing, pigs in blankets, turkey & port jus, duck fat roast potatoes

Slow roasted Sirloin of British beef

Horseradish creamed potato, braised ox cheek & barley jus

Pan seared Scottish salmon fillet

Scallops, mussels, "bouillabaisse" sauce, Mediterranean flavours, micro basil

Roasted butternut squash & nutmeg tortellini

Harrogate blue cheese, sautéed oyster mushroom, wilted rocket, crisp shallots, aged balsamic

All served with seasonal vegetables

Dessert

The Old Bell Inn's handmade Christmas pudding

Brandy sauce, berries & holly

Granny Smith & cinnamon tatin

Madagascan vanilla panna cotta, crunchy oat granola

Artisan cheese board

Homemade fruit cake, grapes, celery & chutney

Chocolate textures

Clementine, minted glass tuille

Coffee & Handmade mince pies



Boxing Day

Starter

Roasted plum tomato soup

Spinach & ricotta tortellini, crisp basil, basil & aged balsamic dressing

Smooth parfait of Goosnargh chicken liver

Seasonal fruit & cranberry chutney, toasted smoked bacon brioche

Salted North Atlantic cod & herb fishcakes

Confit lemon & rocket salad, saffron aioli

Warm salad of goat's cheese & honey glazed fig

Herb & black olive tapenade dressing, toasted focaccia

Sweet chilli chicken skewer

Coriander & toasted cashew nut pesto, orange & sesame dressed rocket salad

Main Course

Roasted Yorkshire pork fillet

Celeriac & potato gratin, fine beans, confit tomato & mustard jus

Spiced 5 bean and sweet potato cottage pie

Cheese & herb crumb, pickled beetroot, star anise carrot 'jenga'

The Old Bell Inn fish pie

Aged vintage cheddar mash, dressed mixed herb leaf salad, pickled grapes

Roasted Sirloin of British beef

Beef dripping roast potatoes, creamed savoy cabbage, caramelized onion jus

Grilled loin of Atlantic haddock

Sun blushed tomato, chorizo & garden pea risotto, watercress

Dessert

The Old Bell Inn traditional sticky toffee pudding

Madagascan vanilla bean & Lydgate cream custard

Rich dark Belgium chocolate tart

Salted caramel sauce, Chantilly cream, hazelnut praline

Caramelized apple strudel

Whisky soaked sultanas, crème anglaise

Selection of ice creams

Homemade tuille basket, popping candy crumb

Harrogate blue and smoked Sandhams cheese

Celery, grapes, chutney & cheese biscuits

*3 Courses @ £27.95 per person Served from 12noon to 7.00pm
Booking essential – pre order required, £10.00 deposit required per person*

New Year's Eve

Bellini & canapes on arrival

Starter

North Sea crab bavarois

Cucumber cannelloni, mango salsa, chive gel

Glazed Croton goat's cheese

Poppy seed tuille, pickled grapes, port wine reduction

Roasted jacket potato veloute

Crispy potato & chicken skin crumb, foie gras

Potted pulled pork shoulder

Textures of apple, soft poached quail egg, barbeque dressing.

Sorbet

Main Course

Fillet of Aberdeen Angus beef

Heritage carrots, baby nave, thyme fondant, pickled silver skin onions

Pan fried fillet of monkfish

Oxtail & curried lentils, texture of beetroot, red wine jus

Truffle & wild mushroom risotto

Jerusalem artichoke, parmesan crisp, micro herbs

Oven roasted Goosnargh duck breast

Confit leg hash cake, parsnip puree, pomegranate granola, shallot jus.

Sharing dessert:

Caramelised banana parfait

Belgium chocolate and chilli delice

Olde English cheesecake

Served with hazelnut praline ice cream

Coffee and petit fours

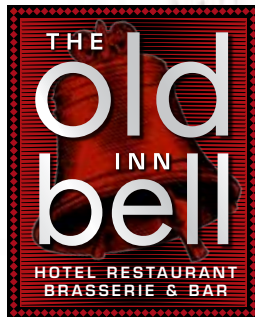
£69.95 per person.

7.30pm arrival – 8.00pm dine

Booking essential – pre order required

£25.00 deposit required per person





AA Rosette Award for
Culinary Excellence



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