

Christmas Day

RING

12.30 for 1pm £65.00 Adult £30.00 child (12yrs under)

O' BELLS

THORNTON BRADFORD

Warm Winters Welcome on arrival

Starters

Foraged Winter Mushroom & Vegetable Broth

Noodles & Homemade Muffin

Crispy Skate

caramelised Parsnips - beetroot crisp - pickled cucumber & squash puree

Pressed Game Terrine

mulled cranberries - candied shallot – pear - Aspath cider & House-made bread

Local Duck

Poached Duck Egg - Jerusalem artichokes - roasted fennel & chicory & kumquat syrup

Mains Selection

Roasted Turkey Crown

homemade black pudding & stuffing roll – duck fat roast potatoes – slow cooked vegetables pigs in blankets herb stuffing, roasting jus gravy

Sticky Daube of Beef

smoked bacon creamed potato - mushroom three ways - crispy onion dust charred baby carrot - horseradish jelly - artichoke & braising jus sauce

Butter Roasted Halibut

Lobster tail - cumin celeriac purée - coriander buttered potato - mussels & pan juices

Honey & Thyme Nut Roast

chestnut stuffing - glazed carrots - thyme parsnips - buttered sprouts - herb roasted potatoes - root vegetable gravy & hazelnut brittle

The Sticky Bit

“Snickers” Feuillantine

Peanut - salted caramel & milk chocolate

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Kirsch & Almond Cheesecake

Cherry Sorbet - meringue & vanilla anglaise

Grandmas Christmas Pudding

Mulled wine syrup - clotted cream

Local Artisan Cheeses

quince jelly – pickled grapes & oat cakes

Finale

Coffee - Tea

Petit fours

All our produce is delivered fresh daily and cooked to order.

Please ensure that waiting staff and reservations if you book are fully aware of Gluten free and any other dietary requirements.

We cannot guarantee any cross contamination of nut allergens

All menus can be subject to change due to quality and availability of ingredients