



THE BEAR INN

Festive Menu



STARTERS

Classic Prawn Cocktail

king prawns, baby gem lettuce, avocado, Marie rose dressing *gf*

Truffled Mushroom Pate

red onion marmalade, olive oil crostinis *v/vg/gfo*

Sage & Onion Scotch Egg

spiced plum chutney

Hendricks Loch Duart Salmon

creme fraiche, beetroot relish *gfo*

MAINS

Traditional English Roast Turkey

apricot stuffing, pigs in blanket, duck fat potatoes, seasonal vegetables, Yorkshire pudding, gravy *gfo*

Braised Short Rib of Beef

horseradish mash, brussels sprouts, chestnuts, glazed carrots, maple sauce *gf*

Pan Roasted Salmon Fillet

saffron & seafood risotto, salsa verdi *gf*

Carrot & Cashew Nut Roast

roasted potatoes, seasonal vegetables, gravy *v/vg*

DESSERTS

Traditional Christmas Pudding

roasted plum compote, brandy sauce

Sticky Toffee Pudding

blackberry clotted cream ice cream, caramel sauce *v*

Baileys Creme Brûlée

vanilla shortbread biscuit *v*

Available 1st-24th December | Monday-Saturday

2-COURSE £33.50 | 3-COURSE £39.00

Pre-order required at least 7-days prior to arrival.

v - vegetarian vg - vegan gf - gluten free gfo - can be adapted to gf