

# \*\*\*\* CHRISTMAS DAY MENU \*\*\*\*

Glass of Prosecco on arrival plus a pre-appétit of goat's cheese and black olive tapenade bruschetta upon being seated (V)

#### **STARTERS**

Stilton & Broccoli Soup \*with Bread (V) Wild Mushroom on Toast with Poached Egg (V) The Bear Tiger Prawn Cocktail (V) Game Terrine with Spiced Plum Chutney Pan Roasted Scallops with Artichoke Puree, Granny Smith Apple & Hazelnuts (GF)

#### MAINS

Roasted Bronze Turkey with Chestnut Stuffing & Gravy The Bear Home Made Nut Roast with Vegetable Gravy (V) ....Of course the two above with all of the Christmas trimmings! Ballotine Fillet of Salmon, Crayfish & Dill Valuete, Saffron New Potato (GF) Fillet of Beef, Surf & Turf with Chunky Chips (GF) Pear & Stilton Soufflé with Mulled Wine Sauce (V)

## DESSERTS

Baileys Crème Brulee \*with Shortbread (V) Colton Basset Stilton & Truckle Cheddar with Chutney & Crackers (V) Traditional Figgy Christmas Pudding with Brandy Custard (V) The Bear Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream (V) Sticky Toffee Pudding with Butterscotch & Poached Pears (V) Mixed Sorbet Selection (V)

## Finish off your lovely meal with a TEA/COFFEE & Mince Pie

## Add a glass of Mulled Wine for £5 extra

V- Vegetarian GF- Gluten free

Our Christmas day menu is priced at £90 for adults and £50 for children. In booking with us this year you are confirming everyone on your table is from your household or support bubble. A non-refundable deposit of £25.00 p/p is required at time of booking, your booking isn't confirmed until choices and deposit is paid. Please state any dietary requests when you make your booking. While we take care to preserve the integrity of our vegetarian, vegan and gluten free products, we must advise that these products are handled in a multi-preparation environment. This menu is only available on Christmas day ONLY. A 10% service charge is added to the total bill on all tables, thank you from all the staff.



191919

	IN
AT STOCK · DRINK & FINE D	INING
Christmas Booking Food Order Form	
Name: Email Address:	
Address:	
Main Contact Number:	
Amount of people attending: Adults Children (Und	ler 10)
Allergies? (If any):	
<u>Starters:</u>	Quantity
Stilton & Broccoli Soup	
Wild Mushroom on Toast with Poached Egg	
The Bear Prawn Cocktail	•••••
Game Terrine with Spiced Plum Chutney	••••••
Pan Roasted Scallops	•••••
Main Course:	
Roasted Bronze Turkey with Chestnut Stuffing and Gravy *Seasonal Trimmings and Roast Potatoes as standard*	
The Bear Home Made Nut Roast	
*Seasonal Vegetables and Vegetable Gravy included*	
Ballotine Fillet of Salmon, Crayfish and Dill Valuete	
Fillet of Beef, Surf and Turf with Chunky Chips (R,MR,M	,MW,W
Pear and Stilton Souffle with Mulled Wine Sauce	
Deserts:	
Baileys Creme Brulee with Shortbread	
Colton Basset Stilton & Truckle Cheddar with Chutney Crackers	
Traditional Figgy Christmas Pudding with Brandy Custard	••••••
Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream	
Sticky Toffee Pudding with Butterscotch & Poached Pears Selection of Mixed Sorbets	
Selection of Mixed Solders	••••••
Add a glass of Mulled Wine for £5 extra	
For Staff ONLY: Deposit paid & Amount?	
Our Christmas day menu is priced at £90 for adults and £50 for children. In booking we confirming everyone on your table is from your household or support bubble. A non-refundative required at time of booking, your booking isn't confirmed until choices and deposit is pair requests when you make your booking. While we take care to preserve the integrity of or gluten free products, we must advise that these products are handled in a multi-preparation.	able deposit of £2 d. Please state an our vegetarian, ve
only available on Christmas day ONLY. A 10% service charge is added to the total bill on a	