

# THE BEAR INN



AT STOCK • DRINK & FINE DINING

## \*\*\* Christmas Set Menu \*\*\*

£28 for three courses or £24 for two courses  
Served Mon – Friday only \*All December \*Lunch & Dinner,  
Pre-order required and deposit of £10 per head

### Pre-appétit

Olives £4.00 \* Rustic Bread, Olive Oil & Balsamic £4.50 \* Garlic Flatbread with Hummous £5.50

### Starters

Sweet Potato & Roasted Pepper Soup V/GF (GF BREAD)  
Smoked Haddock Brandade, Spinach, Poached Egg & Hollandaise GF  
Chicken Liver Parfait with Red Onion Marmalade & Toasted Soldiers GF (GF BREAD)  
Goats Cheese Bon Bon's with Beetroot & Orange Dressing v  
Pan Roasted Scallops with Pea Puree & Crispy Bacon (£4 Supp.) GF

### Mains

Roasted Bronze Turkey with Chestnut Stuffing, Pigs in Blankets  
The Bear Nut Roast with Chestnut Stuffing, Thyme Jus V/VE  
*....Of course the above with all the Christmas trimmings!*  
Seabass with Curry Mussel Sauce & Crushed New Potatoes v  
Chargrilled Entrecote Steak with Béarnaise Sauce, Triple Cooked Chips & Portobello Mushroom (£6 Supp.) GF  
Stilton Soufflé with Mulled Wine Pears & Walnut Waldorf Salad v

### Desserts

Grand Marnier Crème Brulee v  
Colton Basset Stilton & Black Bomber Cheddar & Biscuits & Chutney v  
Classic Figgie Plum Pudding with Brandy Custard v  
Belgium Chocolate Brownie & Vanilla Ice Cream GF/V  
A Trio of Vanilla pod, Chocolate and Strawberry Ice Cream GF  
Sorbets Selection GF/V  
Vegan Apple Crumble with Custard VE

VE - Vegan  
V- Vegetarian  
GF- Gluten free

A non-refundable deposit of £10.00 p/p is required at time of booking. Please state any dietary requests when you make your booking. While we take care to preserve the integrity of our vegetarian and vegan products, we must advise that these products are handled in a multi-preparation environment. Fish and poultry dishes may contain bones. This menu is only available from Monday –Friday. A 10% service charge is added to the total bill on all tables, Thank you from all the staff.