

THE BEAR INN



AT STOCK • DRINK & FINE DINING

*** CHRISTMAS DAY MENU ***

STARTERS

- Celeriac & Hazelnut Soup with Bread (V/GF*)
- Wild Mushroom Risotto (V/GF)
- Udon Noodle Soup with Seaweed (V/VE)
- The Bear Tiger Prawn Cocktail (V/GF*)
- Ham Hock Terrine with Pickled Veg (GF)
- Pan Roasted Scallops with Pea Puree & Crispy Bacon (V*/GF)

MAINS

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

DESSERTS

- Baileys Crème Brulee with Homemade Shortbread (V)
- Colton Basset Stilton & Truckle Cheddar with Chutney & Crackers (V)
- Traditional Figgie Christmas Pudding with Brandy Custard (V)
- The Bear Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream (V)
- Sticky Toffee Pudding with Butterscotch Sauce (V)
- Mixed Sorbet Selection (V)
- Vegan Apple Crumble with Vegan Custard (VE)
- Vegan Christmas Pudding (VE/GF)

Finish off your lovely meal with a TEA/COFFEE

VE - Vegan
V- Vegetarian
GF- Gluten free

*- Can be done, please let us know

Our Christmas day menu is priced at **£95** for adults and **£50** for children (under 10). 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.

Fish and poultry dishes may contain bones. 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. Have a wonderful Christmas from Team Bear!