

THE BEAR INN



AT STOCK • DRINK & FINE DINING

Christmas Set Menu Booking & Food Order Form

Name: Email Address:

Address:

Main Contact Number:

Amount of people attending: Adults: Children (Under 10):

Allergies? (If any):

Pre-Appetit (To add extra): (Please mark Children's choices with a C and quantity) Quantity:

Mixed Olives **£4.00**

Rustic Bread, Olive Oil & Balsamic **£4.50**

Garlic Flatbread with Hummus **£5.50**

Starters:

Roasted Butternut Squash Soup (V/VE/GF*)

Tempura Squid (V)

Chicken Liver Parfait (GF*)

Goats Cheese Bon Bon (V)

Pan Roasted Scallops (V*/GF) (£5 Supp.)

Main Course:

Roasted Bronze Turkey

The Bear Home Made Nut Roast (V/VE)

Seabass with Curry Mussel Sauce (V)

Entrecote Steak (GF) (£7 Supp.) (R.....,MR.....,M.....,MW.....,WD.....)

Pear and Stilton Souffle (V)

Deserts:

Grand Marnier Creme Brulee (V)

Colton Basset Stilton & Truckle Cheddar (V)

Traditional Figgie Christmas Pudding (V)

The Bear Chocolate Brownie (V)

Selection of Mixed Sorbets (V)

Vegan Apple Crumble with Vegan Custard (VE)

Vegan Christmas Pudding (VE/GF)

For Staff ONLY: Deposit paid & Amount?

A non-refundable deposit of **£10.00 p/p** is required at time of booking and pre-order. **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 –Thursday**. 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! VE – Vegan V- Vegetarian GF- Gluten free *- Can be done, please let us know