



THE BEAR INN

AT STOCK • DRINK & FINE DINING

CHRISTMAS DAY MENU

£100PP ADULTS £55PP KIDS

STARTERS

CELERIAC & HAZELNUT SOUP WITH BREAD (V/N)
BAKED CAMEMBERT WITH PECAN NUTS, BLUEBERRIES & MAPLE (V/N)
BUFFALO CAULIFLOWER WITH RANCH DRESSING (VE)
PATE DE CAMPAGNE WITH COGNAC & PICKLES
THE BEAR PRAWN COCKTAIL WITH CAVIAR
PAN FRIED SCALLOPS WITH PEA PUREE & CRISPY BACON (GF)


MAINS

ROAST BRONZE TURKEY WITH CHESTNUT STUFFING & GRAVY (N)
ROAST SCOTCH BEEF WITH YORKSHIRE PUDDING & GRAVY
THE BEAR HOMEMADE NUT ROAST WITH VEGETABLE GRAVY (V/N)
(ALL ABOVE WITH CHRISTMAS TRIMMINGS)
HERB CRUSTED FILLET OF SALMON WITH GRATIN POTATO, CRAYFISH &
DILL VELOUTE
WILD MUSHROOM RISOTTO WITH TRUFFELD PARMESAN & ROCKET (V/GF)

DESSERTS

BAILEYS CRÈME BRULEE WITH HOMEMADE SHORTBREAD
COLTON BASSETT STILTON & TRUCKLE CHEDDAR WITH
CHUTNEY AND CRACKERS
TRADITIONAL FIGGIE CHRISTMAS PUDDING WITH CUSTARD
THE BEAR CHOCOLATE BROWNIE WITH VANILLA ICE CREAM
MIXED SORBET SELECTION (GF)
APPLE CRUMBLE WITH CUSTARD
VEGAN CHRISTMAS PUDDING WITH VEGAN CUSTARD (V/VE)

VE - Vegan / V - Vegetarian / GF - Gluten free / N - Contains Nuts



Our Christmas day menu is priced at £100 for adults and £55 for children (under 10). A non-refundable deposit of £25.00PP 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. All beef dishes will be served Medium. This menu is only available on Christmas day 25th December 2022 ONLY. A 12.5% service charge is added to the total bill on all tables, thank you from all the staff. Have a wonderful Christmas from Team Bear!

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CHRISTMAS DAY PRE ORDER



NAME:..... CONTACT NUMBER:.....
EMAIL ADDRESS:.....
NO. ADULTS:..... NO. CHILDREN (UNDER 10):.....
ALLERGIES:.....

(PLEASE MARK CHILDRENS CHOICES WITH A C & QUANTITY)
(PLEASE MARK DIETRY REQUIREMENTS WITH APPLICABLE SYMBOL)

STARTER

QUANTITY:

CELERIC SOUP (V)
BAKED CAMEMBERT (V/N/)
BUFFALO CAULIFLOWER (VE)
PATE DE CAMPAGNE
PRAWN COCKTAIL
PAN FRIED SCALLOPS (GF)

MAIN COURSE

ROAST BRONZE TURKEY (N)
ROAST SCOTCH BEEF
NUT ROAST (V/N)
FILLET OF SALMON
WILD MUSHROOM RISOTTO (V/GF)

DESSERT

BAILEYS CRÈME BRULEE
CHEESE WITH CHUTNEY & CRACKERS
CHRISTMAS PUDDING
CHOCOLATE BROWNIE
SORBET SELECTION (GF)
APPLE CRUMBLE
VEGAN CHRISTMAS PUDDING (V/VE)

DEPOSIT NUMBER:.....

VE - Vegan / V - Vegetarian / GF - Gluten free / N - Contains Nuts

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