



THE BEAR INN

AT STOCK • DRINK & FINE DINING

CHRISTMAS DAY MENU

£120PP ADULTS £60PP KIDS

STARTERS

ROASTED HOKKAIDO SQUASH SOUP WITH BREAD (VE/N)

BAKED CAMEMBERT WITH PECAN NUTS, BLUEBERRIES & MAPLE (V/N)

HARISSA SPICED SUN DRIED PEPPERS WITH
SAFFRON AUBERGINE PUREE (VE/GF/DF)

GAME TERRINE WITH FESTIVE SPICED PLUM CHUTNEY & CRUSTY BREAD (DF)

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 (VE/N/DF)

(ALL ABOVE WITH CHRISTMAS TRIMMINGS)

FILLET OF HALIBUT WITH PETIT POIS A LA FRANCAISE SAUCE &
PANCETTA (GF)

WILD MUSHROOM RISOTTO WITH TRUFFLED 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/DF)

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

Our Christmas day menu is priced at £120 for adults and £60 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 2024 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!

