



Christmas at



THE BLUE BEAR

Christmas Menu 2017 2 Courses £19.50 • 3 Courses £23.50

Starters

- Potted Smoked Mackerel with Fig & Plum Chutney & Chargrilled Sourdough
- Ham Hock & Mustard Terrine with Pickles & Chutney (GF)
- Homemade Chunky Vegetable Soup (V)
- Homemade Scotch Quail Eggs on Balsamic Leaves
- Chargrilled Halloumi on dressed leaves with Fig & Plum Chutney (GF) (V)

Mains

- Roast Turkey or Nut-Roast with all the Trimmings
- Fillet Steak Medallion with All-Butter Fondant Potato, Wilted Spinach & Red-Wine Mushroom Sauce (£3 supplement) (GF)
- Pan-fried Seabass with Garlic-Prawns on Crushed New Potatoes (GF)
- Braised Beef with Mushrooms & Baby Onions on Creamed Potatoes with Sticky-Red Cabbage (GF)
- Homemade Puff Pastry Tart with Tomato Salsa, Mushroom & Feta served with Salad and New Potatoes (V)

Dessert

- Xmas Pudding Strudel with Brandy Sauce or Custard
- Lemon Polenta and Poppy Seed Cake with Lemon Curd Cream (GF)
- Baked Vanilla Cheesecake topped with Black Cherry Compote (GF)
- Raspberry and White Chocolate Crème Brûlée with Shortbread
- Apple & Cinnamon Crumble
- Cheese & Biscuits with Chutneys

Available 1st to 24th December 2017

*£5 non refundable deposit required per person when booking