



THE BEAR

— STRATFORD-UPON-AVON —

Children's CHRISTMAS DAY MENU

£22.50
12 years and under



APÉRITIF

Complimentary drink with mini chorizos roasted in honey

STARTERS

**Served with freshly baked
French bread and Lescure butter**

Roasted tomato and red pepper soup (V) (GF)

Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread (✳)

Scottish smoked salmon with lemon (GF)

Baked goats' cheese with marinated beetroot, candied walnuts and grain mustard vinaigrette (V) (GF)

Classic king prawn cocktail served with Marie Rose sauce, iceberg lettuce, lemon and buttered brown bread

MAINS

Served with honey roasted root vegetables, braised red cabbage, Brussel sprouts with Alsace bacon and duck fat roast potatoes or skinny fries

Roast turkey, dark and white meat with gravy, bread sauce and cranberry sauce (✳)

Half a slow-roasted chicken from the Normandy region of France with dressed leaves; for serving we separate the leg and the breast to make the chicken easier to eat (GF)

Pan-fried fillet of sea bass with steamed mussels and creamy curried leeks (GF)

Risotto with wild mushrooms, roasted pumpkin, mascarpone cheese and white truffle oil (V) (GF)

'Les Landes' duck leg confit with a cassoulet of smoked bacon, Toulouse sausage and French beans

Pan-fried Scottish pasture-fed 21 day-aged rump steak with dressed leaves and skinny fries (GF)

SIDES

Brussel sprouts with Alsace bacon 3.25 (GF)

Cauliflower gratin 3.25 (V) (GF)

Duck fat roast potatoes 3.50 (GF)

Braised red cabbage 3.25 (V) (GF)

French beans with toasted almond flakes 3.25 (V) (GF)

Skinny fries 2.95 (V) (GF)

Lightly toasted gluten-free bread served with Lescure butter 0.95 (V) (GF)

DESSERTS & CHEESE

Christmas pudding with vanilla ice cream (V)

Crêpes with warm chocolate sauce and vanilla ice cream (V)

Brioche bread and butter pudding with custard (V)

Chocolate brownie with salted caramel ice cream (V)

Classic crème brûlée (V) (GF)

Chocolate and vanilla ice cream sundae with chunks of chocolate brownie, hot chocolate sauce, black cherry compôte and crème Chantilly, topped with crushed pistachio nuts (V)

Selection of ice creams and sorbets (V) (✳)

Rustic French cheese board of: Brie de Nangis, Fourme d'Ambert and Le Saint Mont des Alpes served with biscuits, celery and red onion confiture (✳)

Dietary information

(V) These dishes are suitable for vegetarians.

(GF) These dishes are suitable for a gluten-free diet. Please advise your server.

(✳) These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of six or more.
Christmas Day 2017