



THE BEAR

— STRATFORD-UPON-AVON —

CHRISTMAS DAY MENU

Five courses £45.95



APÉRITIF

Glass of Veuve Devienne Brut Réserve with olives
or mini chorizos roasted in honey

STARTERS

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

Roasted tomato, spring onion and goats' cheese soup (V) (GF)

Chicken and goose liver parfait, sourdough toast
and spiced plum chutney (*)

Crab ravioli in a light shellfish and white wine sauce
with asparagus, petits pois and tarragon

Baked goats' cheese with toasted walnuts, marinated beetroot,
chicory, watercress and grain mustard dressing (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 (*)

Scottish pasture-fed 21 day-aged rib-eye steak with skinny
fries and dressed leaves and a choice of roasted garlic and
parsley butter or green peppercorn and brandy sauce (GF)

Duck leg confit, with Provençal vegetables and red wine jus (GF)

Whole, butterflied, boneless sea bass with
steamed mussels and creamy curried leeks (GF)

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

Half a slow-roasted chicken from the Normandy region of
France with dressed leaves and a choice of roasted garlic
and parsley butter or green peppercorn and brandy sauce;
for serving we separate the leg and the breast to make the
chicken easier to eat (GF)

SIDES

Brussel sprouts with
Alsace bacon 3.25 (GF)

Cauliflower gratin 3.25 (V)

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 brandy butter (V)

Classic crème brûlée (V) (GF)

Chocolate brownie with
salted caramel ice cream (V)

Caramelised lemon tart with
raspberry sorbet (V)

Brioche bread and butter pudding
with cognac crème Anglaise (V)

Chocolate and vanilla ice cream sundae with
chunks of chocolate brownie, hot chocolate sauce,
black cherry compote 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 (*)

COFFEE & CHOCOLATE

Coffee and Belgian chocolate petit four

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