



THE BEAR

— STRATFORD-UPON-AVON —

# CHRISTMAS PARTY MENU

Three courses £18.50



## APPETISERS

Mixed marinated Provençal olives 2.95 (V) (GF)

Mini chorizos roasted in honey 3.75 (GF)

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar 3.75 (V) (\*)

Red pepper and anchovy tapenade with artisan bread 3.50 (\*)

Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread 3.50 (\*)

## STARTERS

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

Tomato and red pepper soup with thyme and crème fraîche (V) (GF)

Deep-fried goats' cheese with rocket salad and spiced tomato chutney (V)

Chicken liver parfait with sourdough toast and red onion confiture (\*)

Pan-fried fish cake with wilted spinach and Hollandaise sauce (GF)

Mushroom ramekin with (or without (V)) Alsace bacon, garlic and Le Saint Mont des Alpes cheese (GF)

## MAINS

**Served with today's selection of potatoes and seasonal vegetables. Steaks are served with skinny fries and dressed leaves.**

Roasted chicken breast with chestnut and sage stuffing, chipolata and red wine jus

Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon mustard beurre blanc

Slow-braised beef with shallots, red wine, bacon and mushrooms (GF)

Warm tartlet of butternut squash, spinach, Le Saint Mont des Alpes cheese, dressed watercress and chive beurre blanc (V)

Pan-fried fillet of sea bass with chive beurre blanc, mussels and creamed leeks (GF)

Pan-fried Scottish pasture-fed 21 day-aged rump steak with green peppercorn and brandy sauce or garlic and parsley butter (GF)

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

Roasted red peppers filled with ricotta, spinach, garlic mushrooms and toasted hazelnuts served with dressed watercress (V)

## SIDES

Brussel sprouts with Alsace bacon 3.25 (GF)

Dauphinoise potatoes 3.50 (V) (GF)

Braised red cabbage 3.25 (V) (GF)

Roasted field mushrooms with garlic 3.25 (V) (GF)

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

Bibb lettuce salad 2.95 (V) (GF)

Skinny fries 2.95 (V) (GF)

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

## DESSERTS & CHEESE

Classic crème brûlée (V) (GF)

Chocolate brownie with whipped maple syrup and Grand Marnier cream (V)

Apple and rhubarb baked crumble served with vanilla ice cream (V)

Sticky toffee pudding with vanilla ice cream (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. 1st to 24th December 2017