THE BEAR AND RAGGED STAFF CHRISTMAS MENU 2017
3 courses & coffee/tea - £26, 2 courses & coffee/tea - £21

V Roll and butter

Starter

V Slow roast pumpkin, marrow and thyme soup, home-made bread with butter
Smoked salmon mousse, prawn and crayfish citrus cocktail, kohlrabi and celeriac rémoulade
Duck liver pâté, orange and kumquat relish, toasted bloomer bread.
V Grilled Goats cheese, spiced pear, toasted nut salad, beetroot balsamic

Main course

Traditional roast turkey, pigs in blankets, sage and onion stuffing, salt-baked parsnip purée, bacon butter
Fried sprouts, roast potatoes, turkey jus
Braised beef Bourguignon, horseradish mash, buttered cabbage.
Pan fried pheasant breast, leek and potato pie, braised red cabbage, redcurrant jus.
Herb crusted cod set on Colcannon mash, prawn and bacon butter.
V Wild mushroom, leek and Gruyere pie. Salt-baked parsnip purée, roast new potatoes, sautéed green vegetables.

Pudding/Dessert

V Traditional Christmas pudding, brandy cream.
V Bread and butter pudding with Christmas fruits, bay leaf custard.
V Triple chocolate brownie, rum soaked cherries, chocolate sauce.
V Sticky toffee pudding, butterscotch sauce, Baileys ice cream.
Passion fruit panna cotta, passion fruit jelly.
V Selection of home-made ice creams
V Selection of home-made sorbets
V Selection of local cheese, chutney, apple, grapes and biscuits
V Mince pies and coffee / tea