

Bear Hotel
Crickhowell

Sunday Lunch

Soup of the Day

Crisp Whitebait with House Made Tartare Sauce

Prawn Cocktail, Mary Rose Sauce, Brown Bread and Butter

Bocconcini Mozzarella, Rocket And Tomato Salad, Croutons, Basil Pesto And Balsamic

Chicken Liver Parfait, Red Onion Marmalade and Toasted Brioche

Sunday Lunch Main Course

Traditionally Roasted Welsh Beef, Yorkshire Pudding, Roast Potatoes, Pan Gravy
(Served rare or well done)

Slow Cooked Shoulder of Orchard Farm Pork, Roast Potatoes, Roast Gravy,
Apple Sauce and Crackling

Slow Cooked Shoulder of Welsh Lamb, Roast Potatoes, Roast Gravy, Mint Sauce

Escalope of Salmon, Crushed Potatoes & Herb Butter Sauce

Chestnut Nut Roast

Main courses above are served with Roasted Roots, Buttered Savoy Cabbage,
Green Beans and Cauliflower Cheese

Desserts

Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream

Apple and Redberry Crumble, English Custard

Warm Chocolate Brownie, salted Caramel Ice Cream
Vanilla Panna Cotta, Forest Fruit Compote, Tuille Biscuit

Selection of Welsh Cheese, Wafers, Grapes, Celery and Chutney £13.95

SAMPLE