

MERRY
Christmas
AND
HAPPY NEW YEAR

The Bear Hotel

Christmas Party Menu 2026

Available for parties over 6
£10 per head non-refundable deposit required on booking

£40.00
Per Person

Leek & Potato Soup, Crème Fraiche & Chives (c,d) (vgo)

Baked Goat's Cheese And Cranberry Tart (d,g) (v)

Oak Roasted Salmon Rillette Scented with Horseradish, Pickled Cucumber (f,md,d,sd) (gfo)

Ham Hock & Parsley Terrine, Welsh Black Butter Preserve & Toasted Brioche (g,d) (gfo)

Roasted Free-Range Turkey Crown with Roast Potatoes & Traditional Tracklements (g,n,sd,c) (gfo)

Christmas Ale Braised Beef with Mushrooms & Onions, Creamed Potatoes (g,d,sd,c)

Herb Crusted Cod, Saffron Mash with a Tomato & Herb Butter Sauce (f,g,d,sd)

Roasted Pheasant Breast with Smoked Bacon & Chestnuts, Gratin Potato & Game Jus (n,sd,d)

Nut Roast, Pigs in Blanket, Roast Potatoes, Rich Vegetable Gravy (sy,n) (vg)

Served with Sweet Braised Red Cabbage, Brussel Sprout Hindmarsh, Chantenay Carrots & Roasted Parsnip (d,sd)

Traditional Christmas Pudding with Brandy Sauce (e,g,d,sd) (vgo)(gfo)

Baileys Scented Crème Brûlée, Home Baked Shortbread (e,d,g) (gfo)

Dark Chocolate Mousse, With Honeycomb Ice Cream (e,d)

Traditional Trifle Topped with Whipped Cream (e,g,d)

Filter Coffee & Mini Mince Pies (g)

Gluten = g egg = e celery = c dairy = d fish = f shellfish/crustacea = s molluscs = m mustard = md

Nuts = n peanut = p sesame = se sulphur dioxide = sd soya = sy lupin = l

gfo=gluten free option/ v=vegetarian/ vg=vegan