



Christmas at
THE THIRSTY BEAR
2 courses £34 / 3 courses £42

Starters

Homemade Butternut Soup, toasted croutons & sourdough
Pork & Duck Liver Pate, with apricot chutney, watercress & Melba toast
Smoked Salmon Gravlax, rye bread & horseradish
Pea & Ham Terrine, toasted sourdough, piccalilli & watercress

Mains

Roast Turkey served with pigs in blankets, roast potatoes, carrots, parsnip, braised red cabbage, homemade stuffing, Yorkshire Pudding & gravy
Roast Beef served with pigs in blankets, roast potatoes, carrots, parsnip, braised red cabbage, homemade stuffing, Yorkshire Pudding & gravy
Grilled Salmon Fillet, with green beans sautéed in garlic, tenderstem broccoli & sauce Vierge
Homemade Vegetable Pithivier, puff pastry with mushrooms, chestnuts, caramelised onions, lentils & spinach filling. With roast potatoes, carrots, parsnips, sautéed green beans & Homemade gravy

Desserts

Traditional Christmas Pudding, with brandy sauce & vanilla ice cream
Homemade Sticky Toffee Pudding, with salted caramel sauce & vanilla ice cream
Homemade Chocolate Sponge Cake, with chocolate sauce & vanilla ice cream
Homemade Vegan Lemon Cheesecake, with dairy-free ice cream
Cheese & biscuits, selection of 3 cheeses, with apricot chutney, grapes & celery, with a selection of crackers (£4.50 supplement)

Extras - £5 each or £13 for 3

Roast potatoes	Pigs in blankets	Braised red cabbage
Yorkshire Pudding	Roasted carrots & parsnips	

Please speak to the team about any allergens.

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