



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 Lemon Cheesecake, with vanilla 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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