



Christmas menu

2 COURSES FOR £28.95

3 COURSES FOR £37.95

TO START

Luxury Prawn Cocktail

whole king prawns served with Marie Rose, brown bread & lemon

French Onion Soup

served with bloomer bread & crispy onion

Pressed Ham Terrine

served with tomato & onion chutney, crostini & dressed salad

Christmas Sausage Roll

turkey, bacon, sage, stuffing & cranberry wrapped in puff pastry. served with parsnip remoulade, jus & herbs

MAIN COURSE

Butter Roasted Turkey

served with, pigs in blankets, stuffing, roast potatoes, creamed leeks, parsnips, sprouts and gravy

Pulled Lamb Shoulder

served with potato fondant, parsnips, sprouts, creamed leeks & red wine jus

Marinated Chalk Stream Trout

served with sautéed new potatoes, tenderstem broccoli, asparagus & Romesco sauce

Butternut, Sweet Potato & Chestnut Wellington

served with roast potatoes, parsnips, sprouts & vegetable gravy

TO FINISH

Traditional Christmas Pudding

served with custard & berries

Slicky Toffee Pudding

served with winter spiced toffee sauce, vanilla ice cream & biscuit crumb

Mulled Wine Panna Cotta

served with shortbread & winter compote

Double Scoop of Ice Cream

served with chocolate wafer

Affogato

vanilla ice cream 'drowned' in double espresso



THE BEAR &
RAGGED STAFF
ROMSEY

