



Christmas Fayre Menu 2016

Starters

Honey Roast Parsnip & Chestnut Soup - Rustic Roll

Slow Braised Duck & Rabbit Salad - Carrots - Celeriac - Red Wine & Port Dressing

Whisky & Juniper Home Cured Salmon - Pickled Fennel & Dill Salad - Lemon Crème Fraiche

Shropshire Blue Cheesecake - Grapes - Walnuts - Mixed Leaves

Mains

Roast Turkey - Carrot & Turnip Mash - Thyme & Rosemary infused Sprouts - Roast Potatoes - Stuffing - Rich Turkey Gravy

Beef, Lamb & Pearl Barley Stew - Horse-radish Mash - Seasonal Greens - Roasted Beetroots

Pan Roasted Hake Fillet - Festive Greens - Crushed New Potato Cake - Lemon & Dill Sauce

Pine Nut, Walnut & Mixed Vegetable Roast - Curly Kale & Leek Parcels - Cauliflower & Mature Cheddar Bake

Puddings

Christmas Pudding - Creamy Brandy Sauce

Artisan Cheese Plate - Crackers - Grapes - Lightly Spiced Chutney

Cranberry & Lime Tart - Vanilla Ice-cream - Candied Orange

Mulled Fruit Jelly - Gin & Tonic Sorbet - Mint Syrup

Two Courses £19.95 - Three Courses £22.95 - Except...

Party nights - Friday and Saturday 9th/10th & 16th/17th December

25% Early Bird Discount - Get in Touch for Further Details!

Two courses £24.95/Three courses £27.95 - Includes a festive party with resident DJ until 1am



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