



## Christmas Fayre Menu 2017

### Starters

Broccoli & Shropshire Blue Soup - Bread Croutons  
Poultry Liver Terrine - Spicy Plum Chutney - Toasted Bread  
Cured Meat Platter - Olives - Sundried Tomato - Crusty Bread  
Sea Trout Ceviche - Citrus Salsa - Seasonal Leaves  
The Bear's Lagavulin Infused Mackerel Pate - Garlic & Herb Baguette  
Parmesan Arancini - Butternut Squash Puree - Spinach

### Mains

The Bear's Turkey Dinner  
Braised Shin of Beef - Chive Mash - Braising Jus  
Salmon Fillet - Crushed Potato and Herb Cake - Seafood Beurre Blanc  
Venison Burger - Streaky Bacon - Cranberry & Kumquat Compote - Fries  
Guinea Fowl Supreme - Baby Roasts - Redcurrant Jus  
Wild Mushroom & Truffle Risotto - Crispy Greens

### Puddings

Christmas Pudding - Rum Custard - Vanilla Ice Cream  
Chocolate and Baileys Mousse - Almond Shortbread  
Flaming Pistachio Crème Brulee - Biscotti  
Very Berry Eton Mess  
Cheese Plate - Crackers - Fruit - Chutney

*Christmas Menu runs from 11<sup>th</sup> - 23<sup>rd</sup> December.  
Parties of over 8 people must pre order.*

*Monday to Thursday & Sunday: Two Courses £18 - Three Courses £20*

**Party nights** - Friday 15<sup>th</sup> & 22<sup>nd</sup> and Saturday 16<sup>th</sup> December

*Two Courses £22, Three Courses £25- Includes a festive party with resident DJ until 1am  
Bookings only. Please contact us for full details.*



**Bear Christmas Party 23<sup>rd</sup> December**

*Festive Baps and Disco. £10 a ticket. All welcome*



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