

## CHRISTMAS DAY MENU

5 course, £115 per person

Roast Carrot Soup, Carrot Crisps & Coriander, Sourdough & Whipped Butter

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Whiskey & Orange Cured Salmon, Buttermilk, Salmon Keta & Burnt Orange  
Venison Saddle Carpaccio, Stout Pickled Onion, Tarragon & Confit Egg  
Pressed Ham Hock, Black Garlic Emulsion & Celeriac Remoulade  
Pumpkin Ravioli, Pumpkin Velouté, Pumpkin Seed & Sage Pesto

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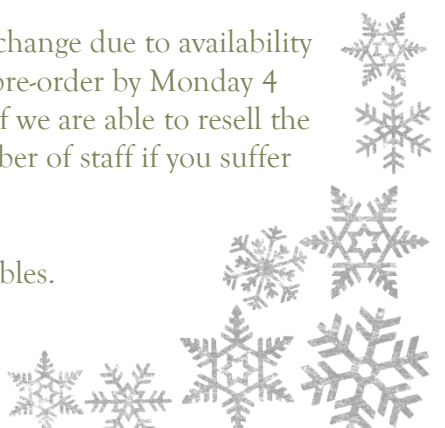

Roast Turkey Crown, 'Pigs in Blankets', Roast Parsnips & Stuffing  
Red Ruby Beef Sirloin, Braised Brisket, Roscoff Onion & Celeriac  
Mixed Nut & Cranberry loaf, Roast Parsnips & Vegan Gravy (v, vg)  
(All Options Served With Roast Potatoes, Brussel Sprouts, Cauliflower Cheese & Gravy)  
Brixham Turbot, Roast Parsnips, Golden Raisin Vinaigrette & Chive Verjus Butter

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Christmas Pudding, Roast Fig Ice Cream, Raisin & Port  
Dark Chocolate, Hazelnut Cremeux, Hazelnut Sponge & Vanilla  
Millionaires Choux Bun - White Chocolate, Salted Caramel & Honeycomb  
Cornish Blue, Wild Garlic Yarg, Cornish Brie, Pickled Celery, Crackers, Apple & Ale Chutney  
Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? £6.50

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A Selection of Tea's & Coffee's - Served With Mince Pies & Christmas Fudge



Deposit of £25 per person required at time of booking. This menu is subject to change due to availability around the festive period. To avoid disappointment, we ask all customers to pre-order by Monday 4 December 2023 when full payment is also required. Refunds will only be given if we are able to resell the table. Our descriptions do not contain all the ingredients, so please ask a member of staff if you suffer from any food allergies.

A 10% service charge will be added to the final bill on all tables.

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