

## FESTIVE PARTY MENU

2 course, £29 per person

3 course, £36 per person

Ale Soda Bread & Whipped Butter

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Dawlish Mushrooms, Cheddar Custard, Sage & Walnuts  
Gin, Pepper & Lime Cured Salmon, Buttermilk, Salmon Keta & Fennel  
Pressed Ham Hock, Black Garlic Emulsion & Celeriac Remoulade  
Duck liver Parfait, Burnt Orange & Madeira Jelly

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Roast Turkey Crown, 'Pigs in Blankets', Roast Parsnips & Stuffing  
Red Ruby Beef Sirloin, Braised Brisket, Roscoff Onion & Celeriac  
Roast Winter Squash, Roscoff Onion & Celeriac (v, vg)  
(All Options Served With Roast Potatoes, Winter Greens, Cauliflower Cheese & Gravy)  
Baked Hake, Hassleback Potato, Winter Greens, White Wine & Caper Sauce

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Christmas Pudding, Roast Fig Ice Cream & Brandy  
Dark Chocolate Marquise, Salted Caramel, Raisin & Hazelnut Dentelle  
Egg Custard Tart, Festive Spices & Madagascan Vanilla  
Country Cheese, Tavistock - 3 Cheese Selection, Pickled Celery, Crackers, Apple & Ale Chutney  
*Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? £6.50*

Available between 27th November and 23<sup>rd</sup> December 2023, lunchtime (excl. Sunday lunchtime) and evening for pre-bookings only, minimum of 6 per table. £10 per head non refundable deposit at time of booking and menu choices and full payment required 7 days in advance of your reservation date. We reserve the right to change this menu in the event of circumstance beyond our control. 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.

[www.bearslakeinn.com](http://www.bearslakeinn.com)