



THE BEAR
HOTEL

CHRISTMAS DAY

STARTERS

Roasted Carrot & Star Anise Soup

Liquorice Syrup (VG) (GFO) (DF)

Pickled Cherry & Rabbit Terrine

Thyme & Silver skin Onion Chutney, Freshly Baked Focaccia

King Scallop Ceviche

Caviar Lemon Crème Fraiche (GF)

Slow Roasted Peaches

Thyme Crisp, Raspberry Sorbet (VG)

MAINS

Butter Roasted Turkey *Pigs in Blankets*

Pork & Sage Stuffing, Christmas Gravy

Slow Braised Blade of Glamorganshire Beef

Pancetta Crisp, Wild Mushroom & Shallot Sauce

Roasted Caws Cenarth Perl Wen, Cranberry & Chestnut Filo Parcel

Thyme Cream Sauce (V)

Pan Fried Delice of Salmon

Potato Fondant, Sauce Gribiche

Butternut Squash & Cumin Lasagne

Whipped Mozzarella (VG)

All served with Yorkshire Puddings & Chef's Vegetable Pot;
Braised Red Cabbage, Spiced Apple & Cranberries, Butter Roasted Carrots,
Brussel Sprouts, Parsnip Puree & Peppered Roast Potatoes

DESSERTS

Christmas Pudding

Barti Ddu Spiced Rum, Soaked Raisins, Brandy Sauce

Toffee Apple Rice Pudding

Clotted Cream Ice Cream

Honey & Cointreau Pannacotta

Mulled Cranberry Compote

Cinnamon Poached Pears

Walnut Brittle, Winter Berries (VG) (GF) (DF)

(V) Vegetarian, (VO) Vegetarian Option (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes