



## SAMPLE CHOICE MENU

### STARTERS

A Salad of Smoked Trout  
*With a mango & chilli salsa*

Smooth Chicken Parfait  
*With caramelised onion marmalade & ciabatta*

Roasted Plum Tomato & Sweet Pepper Soup (V)  
*Mascarpone cheese*

### MAINS

Supreme of Chicken Stuffed with Cream Cheese and Garlic Herbs  
*With hand cut roast potatoes and a white wine and spring onion sauce*

Blade of Beef  
*Served with colcannon mash and a cabernet jus*

Potato & Leek Pancakes (V)  
*Topped with sautéed mushrooms in garlic with pesto coulis*

*Served with seasonal vegetables*

### DESSERTS

Sticky Toffee Pudding; *with warm toffee sauce & Welsh gold ice cream*

Vanilla Cheesecake; *with a berry compote*

Cherry Bakewell Tart; *with clotted cream*

*New House coffee with mints*

*A Choice menu can be selected for a private dinner or celebration and requires a minimum number of 20 adult guests be catered for and a maximum of 50. Room Hire is applicable for private dining.*

**PRICES START FROM £25.95 FOR TWO COURSES**

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