CELLARS FESTIVE MENU

Two courses £28 | Three courses £38

NIBBLES WHILE YOU WAIT

Honey Roasted Mini Pigs In Blankets
+£6 Supplement

TO START

Roasted Root Vegetable Soup
Chive Crème Fraiche (VGO & GF)

Ham Hock & Parsley Terrine
Port & Cranberry Chutney

Poached Salmon & Caper Butter Ballotine
Dill Crème Fraiche, Pea Shoot Salad

Warm Golden Beetroot & Rainbow Chard Salad
Crispy Onions, Pomegranate & Roasted Walnuts (VG & GFO)

TO FOLLOW

Ballotine Of Turkey Breast Stuffed With Chestnut Sausage & Wrapped in Streaky Bacon
Served With All The Trimmings

Welsh Ale Braised Blade Of Beef
Horseradish Creamed Potato, Pancetta & Thyme Reduction

Pan Seared Salmon
Fondant Potato, Chardonnay Cream

Hearty Mushroom Bourguignon
Creamed Celeriac, Parsnip Crisps (VG & GF)

TO FINISH

Traditional Christmas Pudding
Rum Soaked Raisins, Brandy Cream

White Chocolate & Cranberry Baked Cheesecake
White Chocolate Sauce & Bitter Cranberry Compote

Barti Rum Cream Pannacotta
Winter Berry Compote

Cinnamon Roasted Plums
Vanilla Ice Cream (VG & GF)

THE BEAR Cowbridge

If you have any dietary requirements or allergies, please let us know and we'll be happy to do what we can to assist.