



BEAR
&
RAGGED STAFF

Christmas Day 2017

Amuse Bouche

Pan Fried Foie Gras

House Chutney & Toasted Brioche

Saffron Smoked Scallops

Fried Jerusalem Artichoke Puree , Saffron Jus

Roasted Butternut Squash Soup, Truffle Oil with Smoked Paprika Butter & Bread Rolls (V)

Turkey Ballotine, Chestnut and Sultana Stuffing

Roasted Chestnuts, Sprouting Broccoli and Cranberry Jus

Roast Whole Quail

Dauphinoise Potatoes, Courgette & Mint Puree, Madeira Jus

Tournedos Rossini

Sautéed Potatoes, Green Beans and Champagne Sauce

Tofu Fillet (V)

Wild Mushroom Sauce, Pickled Cranberry, Honey Roast Carrots

Traditional Christmas Pudding

Brandy Sauce and Vanilla Ice Cream

Opera Entrement

Coffee Ice Cream and Chocolate Sauce

Christmas Trifle

Wild Berry Coulis and Ginger Biscuit

Tea or Coffee with Mince Pies

£70 per person

£40 children under 11yrs

Please let us have your food pre order by December 15th.

A discretionary 10% service charge will be added to your bill.

For reservations or to discuss your party, please call Jeremy or Lubos on 01865 862329
or Email enquiries@bearandraggedstaff.com

www.bearandraggedstaff.com