



BEAR
&
RAGGED STAFF

Festive Menu

Available Monday to Saturday from
Monday 27th November until 23rd December 2017

Chicken Liver & Foie Gras Parfait

Pickle Mushrooms, Toasted Hazelnuts Frees Salad, Toasted Brioche

Prawn Cocktail

Avocado Cream, Bloody Mary Granite

Roast Butternut Squash Soup with Garlic Crumb (V)

Turkey Ballotine, Chestnut and Sultana Stuffing

Roasted Chestnuts, Sprouting Broccoli and Cranberry Jus

Scottish Venison Steak

Creamy Black Kale, Venison Jus

Christmas Wellington (V)

Green Vegetables and Red Wine Jus

Traditional Christmas Pudding

Brandy Sauce and Vanilla Ice Cream

Vanilla Crème Brulee

Cranberry Shortbread

Selection of Three Cheeses

Grapes, Celery, Caramelized Walnuts, House Chutney, Crackers

2 Courses £22.50

3 Courses £26.50

A discretionary 10% service charge will be added to parties of 8 or more.

A pre-order will be required for tables of 8 or more.

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