



BEAR
&
RAGGED STAFF

Festive Menu

Available Monday to Saturday from
1st December until 24th December

Confit Duck Leg Terrine

Blackberry Compote, Granary Toast

Beetroot Cured Scottish Salmon

Celeriac Remoulade, Pickled Beetroot, Walnut & Honey Bread

Butternut Squash & Sage Soup

Soda Bread

Turkey Ballotine, Chestnut & Cranberry Stuffing

Goose Fat Roast Potatoes, Sautéed Sprouts & Bacon, Pan Jus

Pan-fried Sea Bass Fillet

*Flageolet & Butter Beans, Spinach,
Jerusalem Artichoke Puree, Red Wine Jus*

Braised Blade of Beef Bourguignon

Creamed Mash, Honey Roast Root Veg

Chestnut, Cranberry & Seasonal Vegetable Wellington

Buttered New Potatoes, Curly Kale, Cranberry & Thyme Jus

Traditional Christmas Pudding

Brandy Sauce

Vanilla Cheesecake

Mixed Berry Compote

Valrhona Chocolate Brownie

Salted Caramel Ice Cream

2 Courses £24.50

3 Courses £28.50

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 Lesha, Paul or Mark on 01865 862329
or Email enquiries@bearandraggedstaff.com