FESTIVE SUNDAY LUNCH

TO START

Roasted Root Vegetable Soup £7.50
Chive Crème Fraiche (VGO & GF)

Ham Hock & Parsley Terrine £8.50
Port & Cranberry Chutney

Poached Salmon & Caper Butter Ballotine £8.50
Dill Crème Fraiche, Pea Shoot Salad

Warm Golden Beetroot & Rainbow Chard Salad £8.50
Crispy Onions, Pomegranate & Roasted Walnuts (VG & GFO)

TO FOLLOW

Ballotine of Turkey Breast Stuffed with Chestnut Sausage & Wrapped in Streaky Bacon £19.50
Served with all the Trimmings

Slow Matured Topside of Welsh Beef £19.50
Yorkshire Pudding

Roast Leg of Welsh Lamb £19.50
Mint Sauce

Trio of Meats £25.50
With all the Trimmings

Pan Seared Salmon £19.50
Fondant Potato, Chardonnay Cream

Braised Pearl Barley & Nut Assiette £15 *(VG & GF)*

TO FINISH

Traditional Christmas Pudding £9
Rum Soaked Raisins, Brandy Cream

White Chocolate & Cranberry Baked Cheesecake £9
White Chocolate Sauce & Bitter Cranberry Compote

Barti Rum Cream Pannacotta £9
Winter Berry Compote

Cinnamon Roasted Plums £9
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.