



# THE BEAR HOTEL

## FESTIVE CELLARS MENU

### Nibbles While You Wait

**Mini Farmhouse Loaf** Rolled Salted Butter

Honey Roasted Mini Pigs In Blankets **+£6 Supplement**

### To Start

**Roasted Garlic & Potato Soup** Chive Crème Fraiche (VGO & GF)

**Ham Hock Terrine** Sage & Silver skin Compote

**Salmon & Caper Butter Terrine** Preserved Lemon & Cress

**Warm Golden Beetroot & Rainbow Chard Salad** Walnut Brittle & Pomegranate (VG & GF)

### To Follow

**Ballotine Of Turkey Breast Stuffed with Chesnut 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

**Stuffed Potimarron Pearl Barley & Nut Bake**, Pan Juices (VG & GF)

### To Finish

**Traditional Christmas Pudding** Rum Soaked Raisins, Brandy Cream

**Sweetened Stem Ginger Cheesecake** Spiced Cranberry Compote

**Penderyn Whiskey Pannacotta** Candied Orange & Bitter Lemon

**Cinnamon Roasted Plums** Vanilla Ice Cream (VG & GF)

A discretionary service charge of 10% will be added to your bill, all tips go to the team. Please let us know if you would like this to be removed.

Two Courses £28 Three Courses £35