

Christmas Day at The Bear's Paw

£78 per adult / Children under 12 £38 / Children under 5 £16

Caramelised parsnip, celeriac and apple velouté, apple and parsnip crisps and parsley oil (v)

*Pan seared Black Pearl king scallops, air dried Cumbrian ham, spiced cauliflower purée,
hot pickles and sauternes and coriander cress salad*

*Smoked Loch Duart salmon, butter poached lobster and Atlantic prawn cocktail, Marie rose sauce,
pickled cucumber, caviar and toasted focaccia shards*

*Crispy fried Alba truffled brie amandine, cranberry and plum relish, pickled golden beetroot
and crushed pistachio vinaigrette (v)*

*Terrine of Cheshire ham hock, smoked corn fed chicken and fine herbs, plum and fig chutney
and toasted pain d'épice*

*Hot confit of Gressingham duck leg, mouneyrac apple purée, red wine poached cranberries,
hazelnut crumble and red wine syrup*

*Roast breast and confit leg of Cheshire turkey, sage and onion stuffing, chipolata sausage, goose fat potatoes,
traditional vegetables, rich roast pan gravy and bread sauce*

*Loin of Welsh Valley lamb wellington, truffled duxelle, roast chestnuts, caramelised hispi cabbage,
gratin potatoes and Madeira reduction*

*Fillet of Ridings Reserve beef, porcini mushroom polenta, confit winter vegetables,
crispy shin fritter, chateaux potatoes, garlic spinach and red wine and port sauce*

*Pan seared fillet of Atlantic turbot, fricassee of leeks, celeriac fondant, lobster bisque, saffron,
garlic, vierge and affilla cress*

*Whole grilled Dover sole, butter poached langoustines, shrimp and coriander beurre noisette,
roasted salsify, nutmeg spinach and champagne sauce*

*Salt baked celeriac, chestnut and smoked Applewood en croute, roasted fennel,
navel and squash, sticky shallots and crispy rocket (v)*

Traditional Christmas pudding, brandy sauce, rum butter and candied clementine

*Assiette of chocolate; white chocolate truffle torte, double chocolate and orange fondant,
ice milk chocolate soufflé and chocolate ice cream*

Caramelised apple and pear charlotte, Madagascan vanilla ice cream and salted butterscotch sauce

Boozy sherry trifle, Tonka bean and kirsch cherries, honeycomb and praline crumble

Raspberry and vanilla panna cotta, prosecco jelly, damsons and warm raspberry compote

Selection of British and continental cheeses, classic accompaniments, house chutney, water biscuits and quince

Coffee and mini mince pies

*Deposit of £20 per person is required on booking, with remaining balance and pre-orders received
no later than 23rd November. Deposits are non-transferable and non-refundable.*



THE BEAR'S PAW

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Owned and operated by Nelson Hotels

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