Christmas Fayre Menu

2 courses £32 | 3 courses £39

Available from 28th November until 30th December (excluding Christmas Day)

Roasted parsnip and thyme soup, parsnip crisps and onion seed loaf (vg) (gfo)

Chicken liver parfait, port and Cointreau jelly and toasted brioche (gfo)

Pulled beef brisket and Blacksticks blue cheese croquette, celeriac and horseradish remoulade and red wine jus

Salmon gravlax, lemon aioli, charred orange and fennel vierge and sourdough croutes (gfo)

King prawn and crayfish tian, Bloody Mary sauce, San Marzano tomatoes, gem heart and soused cucumber (gfo)

Beetroot, onion and vegan feta ravioli, candied walnuts, dressed fine herbs and pickled blackberries (vg)

Parma ham-wrapped turkey escalope, roast potatoes, glazed root vegetables, sprouts, pigs in blankets and turkey gravy (gfo)

Beef bourguignon, creamed potato, roasted button onions, mushrooms, bacon and red wine and thyme gravy (gfo)

Pan-fried sea bass fillet, new potatoes, mussels, samphire, pickled fennel and tarragon butter sauce (gfo)

Glazed confit pork belly, pommes Anna, pork crackling, creamed cabbage, girolles, Granny Smith purée and a cider and wholegrain café au lait

Mixed fruit and nut roast, roast potatoes, glazed root vegetables, sprouts, cranberry relish and vegan gravy (vg) (gfo)

Spiced lentil, leek and sweet potato pithivier, pickled grelot onion, roasted butternut squash and purée (vg)

Traditional Christmas pudding with brandy sauce and poached redcurrants (v) (vgo) (gfo)

Double chocolate brownie, dark chocolate sauce and chocolate ice cream (v)

Apple and blackberry crumble with vanilla custard (v) (vgo)

Vanilla panna cotta, cinnamon and pear purée, mulled plums and hazelnut granola (gfo)

Bailey's and white chocolate cheesecake, mascarpone cream, honeycomb and dulce du leche

A selection of British cheeses, wafers, celery, grapes and quince jelly (v) (gfo)
£5 per person supplement

Coffee and mini mince pie – £3.95

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten-free option available.
All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.
Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

THE BEAR'S PAW

NELSON
HOTELS & INNS