

The Bear Cross Christmas Menu 2026

1st – 24th December | 3 Courses £40 | 2 Courses £30 (Available Lunchtime & Evening)

Panko Crusted Brie

Deep fried brie fingers, dressed salad garnish & cranberry sauce

Duck & Orange Pate

Served with apricot fruit chutney, dressed leaves & granary toast

Roulade of Chicken (GF & DF Option Available)

Slices of chicken breast stuffed with asparagus & smoked bacon on a bed of rocket with a Cumberland sauce

Crab Bruschetta (DF Option Available)

Toasted Granary Bread topped with smashed avocados and dressed white crab

Cauliflower & Stilton Soup

Served with granary bread & butter

Melon & Winter Berries (GF, DF & VG Option Available)

Fan of honeydew melon and a selection of winter berries served with a berry coulis

Hand Carved Roast Turkey (GF & DF Option Available)

Served with pigs in blankets, sage & onion stuffing, red wine jus & cranberry sauce

Slow Cooked Beef (GF & DF Available)

Tender slow cooked beef steak cooked in a red wine, garlic, rosemary & bacon sauce

Salmon en Crute (DF Option Available)

Fillet of salmon in a puff pastry case accompanied by a white wine, tomato & dill sauce

Stuffed Slow Cooked Pork Belly (DF Option Available)

Pork belly stuffed with cranberry, orange & chestnut served with a port reduction

Almond & Apricot Nut Roast (GF, DF & VG Available)

Apricot, almond, pumpkin seed & sunflower seed roast with an orange, white wine & shallot sauce

Wild Mushroom & Walnut Roast (GF, DF & VG Option Available)

Accompanied by a creamy garlic sauce

All Main Courses served with honey roasted carrots, parsnips, sauteed brussel sprouts & roast potatoes

Traditional Christmas Pudding (Vegan, GF & DF Option Available)

Served with a choice cream, ice cream, custard or brandy sauce

Lemon Posset

Lemon posset served with a lemon coulis, cream or ice cream

Chocolate Orange Creme Brûlée (GF Option Available)

Served with shortbread & a choice of cream or ice cream

Baileys Profiteroles (GF Option Available)

Profiteroles filled with a baileys cream, served with a baileys-infused chocolate sauce

Sherry Trifle (GF & DF Option Available)

Traditional sherry trifle, served with a choice of cream or ice cream

Cheese & Biscuits (GF Option Available) – £2.50 Supplement

Served with fresh apple & fruit chutney

Filter Coffee Included

Latte, Cappuccino or Americano – £1.00 Supplement

