

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Seared wood pigeon,
butternut squash, Oxsprings'
cured ham, quince, chicory and
hazelnut salad

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

6oz Aberdeen Angus fillet of beef,
truffled wild mushrooms, celeriac
purée and roasted shallots

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Salted chocolate and cranberry
tart, caramel ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

Christmas pudding, spiced syrup,
brandy butter ice cream

Apple and quince crumble,
custard

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Coffee and mince pie to finish

Adult £75 Child £30

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



The Bear Inn, 71 High Street, Esher, Surrey, KT10 9RQ | 01372 469786 | bearesher@youngs.co.uk

BEARESHER.CO.UK

 esherbear  @TheBearEsher  @bearesher