

CHRISTMAS FEAST

STARTERS

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

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

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

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

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble


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

Spiced winter fruit Bakewell,
clotted cream

Christmas pudding, spiced syrup,
brandy butter ice cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

2 courses £24.50 3 courses £29.50

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. 
Tables of 8 or more are subject to a discretionary service charge of 12.5%



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

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 esherbear  @TheBearEsher  @bearesher