

The Old White Beare
Boxing Day 2020 Bookings
12pm Till 6pm
2 Course £30, 3 Course £35

Starters

Celeriac Soup, Toasted Croutes

Old White Beare Prawn Cocktail, Bloody Marie Rose, Cucumber, Sun-blushed Tomatoes & Shredded Lettuce

Crisp Fried Brie, Spiced Apricot Chutney

Three Bird Terrine, Trio of Chutneys, Toasted Croutes & Micro Herb Salad

Watercress Pannacotta, Mulled Pear Puree, Walnut Crumb, Blue Cheese Biscuit & Tempura Celery Leaves

Duck Liver Pate, Mulled Apple Jam, Brioche Croutes & Rocket Salad

Mains

Stuffed Turkey Escalope, Salt Roast New Potatoes, Sticky Red Cabbage, Sprouts & Chantenay Carrots with Cranberry Jelly and Turkey Gravy

Salmon Wellington, Cherry Tomato & Caper Stew, Rocket

Roast Butternut Squash stuffed with Sun-dried Tomatoes, Sage, Chestnuts & Wild Rice, Salt Roast New Potatoes, Sticky Red Cabbage, Sprouts & Chantenay Carrots with Cranberry Jelly and Vegetarian Gravy

40 Day Aged 'Waterford Farm' 8oz Fillet Steak, Onion Rings, Confit Tomato, Mushroom Duxelle, Hand-cut Chips & Peppercorn Sauce

12oz Ribeye Steak, Onion Rings, Confit Tomato, Mushroom Duxelle, Hand-cut Chips & Peppercorn Sauce

Cheese Pie, Cherry Tomato & Caper Stew, Rocket

Desserts

Sticky Toffee Pudding, Toffee Sauce & Vanilla Pod Ice Cream

Jam Roly Poly, Vanilla Custard

Christmas Pudding, Brandy Sauce

Dark Chocolate & Lime Profiteroles, White Chocolate Mousse Filling, Hazelnut Praline

3 British Cheese Board with Poached Pear, Crackers & Grapes

£10 Deposit p/p to Secure Booking,
Pre Order 3 Weeks Before