



BEARSLAKE INN

this festive season



2 course, £30 | 3 course, £36

CONFIT CHICKEN TERRINE

Truffle, Pancetta, Extra Virgin Olive Oil

CITRUS CURED CHALK STREAM TROUT

Apple, Dill, Lemon

ROASTED CELERIAC VELOUTE

Hazelnut, Olive, Smoked Butter

GLAZED OX CHEEK

Mustard, Watercress, Pickles

ROAST DEVON TURKEY

Traditional Trimmings, Cranberry, Sage

CORNISH SEA BREAM

King Cabbage, Clams, Cornish Pastis

ROASTED CAULIFLOWER STEAK

Capers, Raisins, Seeds

LYDFORD VENISON

Red Cabbage, Pistachio, Pearl Barley

CHRISTMAS PUDDING

Chestnut, Brandy, Almond

ICED PEAR PARFAIT

Dark Chocolate, Vanilla, Spices

CRANBERRY SORBET

Clementine, Cinnamon, Gold

BLACKBERRY BAVAROIS

White Chocolate, Apple, Calvados

Available between 28th November and 23rd December 2023, lunchtime (excl. Sunday lunch) and evening for pre-bookings only, minimum of 6 per table. £10 per head non refundable deposit at time of booking and menu choices with full payment required 7 days in advance of your reservation date.

We reserve the right to change this menu in the event of circumstance beyond our control.

Our descriptions do not contain all the ingredients, so please ask a member of staff if you suffer from any food allergies.

We are a cashless venue - so card payments only please

A 10% service charge will be added to the final bill on all tables

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