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Christmas at The Bear 2010



Booking Terms & Conditions

Christmas Luncheon and New Years Eve

We require a 50% non-refundable deposit at the time of booking,
and the balance by the 1st December 2010.

We reserve the right to amend any or all of the enclosed,
without prior notification



Welcome to The Bear Hotel this Christmas

What better place to
hold your Christmas 2010 Celebrations

The Bear Hotel
is the perfect venue to begin
your Christmas Festivities in style

We pride ourselves on delivering
commended cuisine,
service and ambience

A handwritten signature in black ink, appearing to read 'Colin Heaney', with a long horizontal stroke extending to the right.

Colin Heaney
Operations Director



Festive Lunch Menu

Available from 1st-24th December
£28.50

Cream of Parsnip and Sweet Potato Soup
Smoked Trout and Scallop Tartare with a Fresh Horseradish and Lime Salsa
served with Toasted Black Pepper Bread
Pressed Rabbit, Pork and Foie Gras Rillettes with Cider Jelly
Honey Baked Goats Cheese and Salsify Bruschetta
with Roasted Pine Nuts and Sun Blushed Tomatoes

Traditional Roast Turkey with all the Trimmings
Seared Fillet of Salmon with a Caramelised Fennel and Clam Sauce
Wild Mushroom, Swiss Chard and Feta Cheese Ravioli
with a Chilli and Water Cress Salad
Honey and Five Spice Griddled Leg of Lamb Steak
with a Creamy Herb Mash and a Tomato and Haricot Bean Cassolet

Traditional Christmas Pudding
with Cranberry & Chestnut Ice Cream and Brandy Sauce
White Chocolate and Rhubarb Panna Cotta
Passion Fruit Crème Brûlée with Ginger Biscuits
Mature Farmhouse Cheeses Served in the Traditional Way

Coffee and Mince Pies

We will require a full pre-order for between 10 and 30 guests,
For more than 30 guests we will require a set menu



SAVE 15% ON PARTY NIGHTS IN JANUARY

The Festive Season can be a very busy time for a lot of people,
so why not have your get together in January 2011 and **save 15%**
on Party Nights for groups of 20 or more.

ACCOMMODATION JANUARY SALE

Accommodation is available from £75 bed & breakfast
per standard room throughout the month of January 2011
(Please quote: Christmas brochure offer when booking)

**For more information contact our reservation
or events team on
01488 682512**



Festive Accommodation Special Offers

Visiting Friends or Family or just want to get away, the Bear Hotel is the perfect place to visit.

Stay from as little as £75.00 per room, per night, to include a newspaper delivered to your door each morning and a delicious Full English Breakfast served in our Brasserie.

Rates valid throughout December (excludes New Years Eve)
Please contact Reception quoting "Festive Special"



Please note all residents wishing to dine on Christmas Day must reserve a table in advance to avoid any disappointment



Festive Dinner Menu

Available from 1st-24th December
£32.50

Wild Mushroom and tarragon Soup with Smoked Garlic Shavings
Pressed Rabbit, Pork and Foie Gras Rillettes with Cider Jelly
English Goats Cheese Served Three Ways
Scottish Smoked Salmon with a Thai Spiced Crab and Avocado Salad

Roast Breast of Guinea Fowl
with Creamed Sweetbreads, Parma Ham and Truffled Gnocchi
Fresh Grilled Swordfish Steak
with Roasted Peppers and Tomatoes Spiked with Tiger Prawns
Wild Mushroom, Swiss Chard and Feta Cheese Ravioli
with a Chilli and Water Cress Salad
Pan Roasted Fillet of Pork
with Parsnip Gratin, Black Pudding, Crackling and Caramelised Apples

Traditional Christmas Pudding
with Cranberry & Chestnut Ice Cream and Brandy Sauce
Treacle Tart with Poached Strawberries and Vanilla Sauce
Dark Chocolate Delice with Sugar Dipped Satsumas
Mature Farmhouse Cheeses Served in the Traditional Way

Coffee and Mince Pies

We will require a full pre-order for between 10 and 30 guests,
For more than 30 guests we will require a set menu



Christmas Day Luncheon

Saturday 25th December 2010

£69.95 per person

Children over 6yrs Old £29.95, Children Under 6yrs Old £18.95

Salad of Smoked Goose Breast
with Caramelised Foie Gras, Roasted Salsify and a Fig Balsamic Dressing
Seared Scallops with Tempura Cauliflower and Lobster & Chive Butter
English Goats Cheese Served Three Ways

Roasted Tomato and Chervil Root Consommé Spiked with Girolles

Cider and Honey Roast Free Range Turkey with all the Trimmings
Pan Fried Halibut with Soft Shell Crab and Spinach
Dressed with a Saffron and Servuga Caviar Sauce
Fillet of Scottish Beef with Braised Oxtail and Celeriac Fondant

Traditional Christmas Pudding
with Cranberry & Chestnut Ice Cream and Brandy Sauce
Plate of Mini Chocolate Desserts with Fresh Raspberries
Mature Farmhouse Cheeses Served in the Traditional Way

Coffee and Mince Pies

A 50% deposit is required at the time of booking,
with full prepayment by 1st December 2010

To book call 01488 682512



New Years Eve Dinner

Enjoy a relaxed night with friends and see in the New Year with our
resident Jazz band from only £42.50 per person

Roasted Carrot and Butternut Squash Soup
Warm Salad of Honey Roast Quail, Asparagus and Parma Ham
with a Port Wine Syrup
Tiger Prawn and Brown Shrimp Cocktail
with a Bloody Mary Sauce and Brown Bread & Butter

Pink Champagne and Cranberry Sorbet

Roast Breast of English Duck
with Chorizo Sausage, Stir Fry Greens and White Bean Puree
Oven Baked Fillet of Salmon with Slow Cooked Octopus
Served with a Saffron and Leek Risotto
Prime Scottish Rump Steak
with Celeriac Rosti, Thyme Roasted Vegetables and Pepper Sauce

Rhubarb and Apple Tarte Tatin with Rum and Raisin ice Cream
White Chocolate and Mango Delice with Pistachio Nut Sauce
Mature Farmhouse Cheeses Served in the Traditional Way

Coffee and Mince Pies

Make a real night of it and stay in one of our delightful rooms.
Ask about our special rates.

To book call 01488 682512