



THE BEAR &
RAGGED STAFF
ROMSEY

CHRISTMAS MENU

2 COURSES £31.95 3 COURSES £35.95

TO START

Scallops

with Pea Puree & Chorizo

Ham Hock Terrine

with Beetroot Chutney & Toasted St. Martin Sourdough

Roasted Chilli Heritage Tomatoes (pb)

with Guacamole, Lemon Gel, Pickled Shallots & Ciabatta Croutons

Parsnip & White Truffle Soup (v)

with Parsnip Crisps

MAIN EVENT

Roast Turkey

with Stuffing, Pigs in Blankets, Roasties, Braised Red Cabbage, Maple Carrots, Brussel Sprouts & Gravy

Baked Aubergine (pb)

with Harissa Cous Cous, Toasted Almonds, Apricots & Tzatziki Sauce

Venison Red Wine Sausage

with Spicy Casserole

Pan-Roasted Salmon

with Roasted Beetroot Puree, Fondant Potato, Crispy Kale & Wild Garlic Sauce

Puffed Barley Risotto (v)

with Garlic & Thyme Caramelised Onion & Pickled Mushrooms

TO FINISH

Christmas Pudding

with Vanilla Pod Ice Cream

Chocolate Chip Orange Pudding (pb)

with Vanilla Pod Ice Cream

Lemon & Lime Posset

with Rosemary Shortbread

Cookie Dough Caramel Cheesecake

with Salted Caramel Ice Cream

Head Chef, Joshua Hillyard

