

Bowling Bears

Christmas Lunch Menu

1pm, Sunday 16th December 2012

Three courses with half bottle of wine and a game of bowling: £50 (two courses £45)

Please send menu choices with deposit of £25 to info@bowlingbears.com by 30th Nov.

Starters

- Spiced Roast Pumpkin Soup, Coconut Cream, Toasted Coconut & Pumpkin Seeds (v, ve, g)
- Retro Shrimp Cocktail (g)
- Ash Rolled Goats Cheese, Roast Candied Beets & Walnut Salad (n, ve)
- Pulled Ham & House made Pickles Terrine, Sour Dough & Tomato Jam

Mains

- ORGANIC BRONZE FREE RANGE TURKEY,
 - Pigs in Blankets, Roast Potatoes, Pork, Cranberry & Cornbread Stuffing
- BRAISED ANGUS BEEF FEATHERBLADE,
 - Sweet Potato Puree Button Onions & Red Wine Gravy (g,a)
- STEAMED SEA BASS FILLETS,
 - Fennel & Onion Potato Cake, Sauce Lobster Americane (g,a)
- WILD MUSHROOM RAVIOLI,
 - Oven Roast Tomatoes, Creamed Porcini Sauce (v,ve)

Desserts

- Dark Chocolate & Mulled Wine Poached Pear Tart,
 - Clotted Cream Ice Cream (v,n,a)
- Sticky Toffee Xmas Pudding (v,n,a)
- Baked Apple, Crisp Mince Pie,
 - with Custard (g without pastry, a)
- Pistachio Panacotta,
 - Chocolate Sauce and Brandy Snap (n)
- Winter Sorbet & Poached Fruits (v,ve)

Wines either Vina Edmara, Viognier or Vina Edmara, Pinot Noir

(v)- Vegetarian

(g) – Gluten free

(n) – Contains Nuts

(ve) – Vegan with substitutions (important: please state when ordering)

(a) – Contains alcohol

Halal available on request

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