



THE BEAR

OXSHOTT

NEW YEAR'S EVE MENU

3 COURSES | £49 PER PERSON

STARTER

Heritage squash soup, sourdough

Panko breaded Somerset camembert with cranberry jelly

Chicken liver parfait, sourdough

Pan-seared scallops, champagne butter

MAIN COURSE

8oz West Country sirloin steak, dauphinoise potato, broccoli, peppercorn
sauce | £6 supplement

Fillet of Scottish salmon, crushed Jersey royals, creamed leeks, caper sauce

Herefordshire chicken kiev, mushroom & truffle tagliatelle

Aubergine Parmagiana, seasonal greens (v)

DESSERT

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)

Bramley apple and wild berry crumble, vanilla custard (v)

Tiramisu (v)

Selection of British cheese, chutneys and crackers (v) | Long Clawson
blue, Baron Bigod, Davidstow cheddar