

Pear Tree Restaurant

Festive Menu running Tuesday to Saturday in December 2019

Sundays will be our usual Roast Menu

Please be advised should you opt for no starter – there will be a wait for your food as everything is cooked to order from fresh ingredients – we therefore thank you for your patience and understanding.



Sweet Potato & Butternut Squash Veloute with Crispy Croutons - **£5.50**

Scottish Smoked Salmon, Horseradish Crème Fraiche & Brown Soda Bread - **£6.95**

Duck & Fig Terrine served with Red Onion Marmalade - **£6.95**

Mushrooms in a Cream Sauce on Toasted Brioche - **£5.95**

Coldwater Prawns & Crabmeat Cocktail with Salad Leaves & Lemon Wedge - **£6.95**



Braised Shin of Beef, Creamed Mashed Potato, Greens, Jus - **£16.95**

Heart of Rump Steak, Grilled Tomato & Flat Cap Mushroom, House Chips - **£19.95**

Festive Roast Turkey Parcel with Roast Potatoes and Buttered Vegetables - **£16.95**

Fillet of Salmon, Saffron New Potatoes, Tender-stem Broccoli and Salsa Verde - **£16.95**

Butternut Squash, Emmenthal and Quinoa Roulade with a Rustic Tomato Sauce - **£14.95**

Cauliflower & Chickpea Roll with a Tomato & Herb Sauce - **£14.95**

Roasted Chicken Supreme, Champ Potatoes, Wild Mushroom & Madeira Sauce - **£16.95**

Pork Belly, Roasted Potatoes, Braised Red Cabbage, Calvados Jus - **£17.95**



Brioche Bread & Butter Pudding with Sauce Anglaise - **£5.65**

Lemon Posset, Fruit Compote, Shortbread Biscuit - **£5.65**

Classic Plum Pudding with Brandy Sauce - **£5.65**

Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream - **£5.95**

Seasonal Fruit Eton Mess - **£5.65**

Trio of Farmhouse Cheeses with Savoury Biscuits and Grapes - **£8.00**

We regret we cannot guarantee any of our ingredients are totally nut free. Some of our dishes contain nuts or traces of nuts. If you have any allergies or special dietary requirements, please speak with a member of our team who will happily help and offer advice.

If in any doubt, please select an alternative dish.

