



The Pear Tree Celebration Menu 2021

To Start

Celery, Conference Pear & Rosemary Soup, Pear Crisps DF/GF/VE
Roast Shitake, Grey Oyster Mushroom & Leek Orzo, Lemon & Thyme Straws DF/GF/V
Game Terrine, Quince & Grape Jelly, Toasted Sour Dough & Pickles
Warmed Smoked Trout Fillet, Horseradish & Celeriac Quenelle, Cucumber, Micro Herbs GF

Mains

Roast Organic Turkey, Pig in Blanket, Apricot & Sage Stuffing, Cranberry Sauce
Baked Pumpkin, Hummus, Medjool Dates, Mixed Seeds & Pistachio DF/GF/N/VE
Luxury Fish Pie with Caper & Potato Rosti
Jacobs Ladder Beef Rib, Rich Onions & Ale Sauce, Bashed Carrots, Thyme and Turnips

On the Table

Bromham Winter Vegetables & Goose Fat Roast Potatoes to Share

Puddings

Brown Butter & Almond Tart, Caramelized Pear, Crème Fraiche Ice Cream
Salted Caramel Chocolate Pot, Boozy Cherries, Honeycombe V/VE/GF/DF
Pear Tree Christmas Pudding, Brandy Sauce N
Baronet & Bath Blue Cheeses, Fig Chutney, Crackers

2 Courses £25.00, 3 Courses £30.00

Allergen Info

Dairy free DF, Gluten free GF, Contains Nuts N, Pasteurised P, Unpasteurised UP,
Vegetarian friendly V, Vegan friendly VE

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes.

Our fish dishes may contain small bones, please take care. Some of our game dishes may contain shot.