



Festive Set Menu

AT CRAZY BEAR

two course £35 | three courses £42

S N A C K S

Wild Mushroom Arancini £6

Provençal Olives £6

Sourdough with Flavoured Butter £5



S T A R T E R S

Ham Hock, Chicken & Foie Gras Terrine, spiced cranberry & orange relish, vollkorn rye (GF)

Home cured Chalk Stream Trout, crème fraîche, roe, dill oil, vollkorn rye (GF)

Cornish Crab Cakes, lemon herb emulsion & spiced red pepper dressing (GF)

Smoked Beetroot Carpaccio with horseradish & rye crumb (V)



M A I N S

Roasted Norfolk Turkey, goose fat potatoes, pigs in blankets, buttered sprouts, glazed heritage carrots & cranberry jus (GF)

Wild Mushroom & Chestnut Pithivier, parsnip purée & glazed baby carrots (V/Ve)

Feather blade of beef, smoked onion & horseradish, wild mushrooms & port jus (GF)

Jerusalem Artichoke Gnocchi, cavolo nero, truffle cream, hazelnut crumb, & V

North Atlantic Cod, chanterelles & parsnip (GF)



D E S S E R T S

Traditional Christmas Pudding, flaming brandy anglaise with nutmeg snow

Brandy & Mince Pie Crème Brûlée, caramelised sugar crust (GF)

Dark Chocolate Delice, clementine & Grand Marnier ice cream (GF)

A Selection of Oxfordshire Cheeses, quince jelly, grapes & oatmeal biscuits (GF)

V vegetarian | GF gluten-free

Some dishes contain ingredients that are not specified in the description. Please speak to your server if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Although thorough precautions have been made fish may contain bones.

Prices include VAT | exclude a discretionary 15% service charge added to your final bill. The Crazy Bear Hotels are cashless.