



CRAZY BEAR
EST-1993

MOTHER'S DAY

three courses 39.95 per person | 24.95 under 10's

THE BEGINNING...

CORNISH SCALLOP

parsnip puree, yuzu dressing GF

CRISPY BEEF SALAD

fresh peas, sundried tomato, flaked almonds, chilli dressing GF

FRENCH TOAST FOIE GRAS

sauternes terrine, poached cherry

WHITE ASPARAGUS

poached egg, hot smoked salmon, truffled hollandaise sauce

TOMATO TERRINE

basil sorbet, balsamic, pine nut PB

THE MAIN EVENT...

LEEK AND MUSHROOM AUMÔNIÈRE

peas and garlic sauce

SKREI WELLINGTON

champagne sauce, baby leek WB

SLOW ROAST STRIP LOIN OF BEEF

yorkshire pudding, pipers, farm veg

CHICKEN

thyme, lemon, pipers, farm veg

SHOULDER OF LAMB

slow roasted, GF

GRAND FINALE...

VANILLA CRÈME BRÛLÉE

raspberry, cardamom shortbread

CHEESEBOARD

truffle honey, oat biscuits

BOUNTY SLICE

mango and lime ice cream WB PB

CHOCOLATE FONDUE

marshmallows, strawberries, chocolate brownie

POMMES CAKED

vanilla ice cream

PLEASE NOTE THIS IS A SAMPLE MENU

dishes may vary

V vegetarian | PB plant based | GF adaptable for gluten-free | WB well-being dish

please make your server aware if you have any allergies as some dishes may contain ingredients not detailed on the menu. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge