



Eat **DRINK** *and be*
MERRY

BOOK YOUR

CHRISTMAS PARTY

2026



CALL US ON 01929 288150
TO BOOK YOUR TABLE
info@thebearwareham.co.uk
www.thebearwareham.co.uk

14 South Street
Wareham
BH204LT

What could be better than celebrating Christmas with family and friends - with no worries about shopping, preparing, cooking and washing up! Whether you're planning a pre-Christmas lunch party for work colleagues, dinner with close friends, or want to invite all your relatives for Christmas Day, we'll make sure it's a special and memorable event.

Pre-Christmas lunches and dinners can be booked now for 28 November – 23 December (Sundays not included). All you need to do is complete the booking form or call Santa's Little Helper at your chosen venue.

CHRISTMAS DAY AT THE BEAR

Celebrate Christmas Day with us at The Bear and enjoy a relaxed and memorable afternoon filled with wonderful food, festive cheer and good company.

We'll be serving our five-course Christmas Day feast from 12 noon, bringing together seasonal favourites and a few special touches from our kitchen.

Gather your family and friends, settle in, and let us take care of everything while you enjoy the magic of Christmas at The Bear.

Christmas crackers and party hats will be on your table. Want to add more goodies? Have a chat with Santa's Little Helper who will be able to sort it out for you.

WHERE WILL YOU
Celebrate
Christmas
THIS YEAR?



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Christmas Day Menu

FIVE COURSE SET MENU £125 • SERVED FROM 12:30

AMUSE

A Little Cup Of Sweet Potato & Chestnut Soup
Festively spiced and served with warm Christmas cheer (gf)

ENTRÉE

Pressed Confit Duck Terrine
Chilli plum jam
OR

Pickled Beets
Whipped goat's curd and cherry dressing (v)

STARTER

Hot-Smoked Salmon
Festive panzanella salad
OR

Golden-Fried Halloumi
Festive panzanella salad

MAINS

Traditional Roasted Turkey
Sage and onion stuffing, pigs in blankets, Christmas vegetables,
roast potatoes and cranberry sauce (gf)
OR

Pink-Roasted Fillet of Forest Venison
Puy lentil and root vegetable casserole, with chilli plum jam (gf)
OR

Vegetable & Lentil Wellington
Christmas vegetables, roasted potatoes and cranberry sauce (v)

PUDDING

Warm Christmas Pudding
Candied fruits and brandy custard
OR

Rolled Chocolate Log
Dark chocolate mousse and white chocolate ice cream
OR

A Little Christmas Cheese Plate



Tea, coffee and mince pies



PLEASE ASK ABOUT OUR FESTIVE DRINKS PACKAGES

Christmas Fayre

28 NOVEMBER – 23 DECEMBER • MONDAY-SATURDAY
TWO COURSES £30.50 • THREE COURSES £39.5

STARTERS

Oak-Smoked Salmon
Tartare dressing & crisp croûte

Parsnip & Apple Soup
Crumbled chestnuts, & sourdough (v/ve)

Chicken Liver Paté
Red onion chutney & toasted brioche

Seared Wild Mushrooms
Tarragon & sherry cream, & toasted sourdough (v/ve)

MAINS

Roast Turkey Parcel
Sage & onion stuffing, streaky bacon, roast potatoes,
winter vegetables & port gravy (gf)

Seared Fillet of Stone Bass
Green curry-spiced tomato, beans, chickpea,
quinoa ragout & herb oil (gf)

Braised Venison & Chestnut Casserole
Winter vegetables & creamy parsley mash (gf)

Roasted Winter Squash Tagine
Pistachio, chickpea,
saffron couscous & preserved lemon (ve)

DESSERTS

Cinnamon Crème Brûlée
Biscotti

Traditional Christmas Pudding
Candied fruits & warm brandy custard

Poire Belle Hélène
Poached pear, vanilla ice cream & dark chocolate mousse (gf)

Selection of South West Cheeses
Truffle honey, crackers & chutney
£8 supplement per person

Basque-Style Cheesecake
Blood orange sorbet (v)



Tea, coffee and mince pies

Booking Enquiry Form

FOR LUNCH OR DINNER
28 NOVEMBER – 23 DECEMBER. MONDAY-SATURDAY
PLEASE GIVE YOUR COMPLETED FORM TO THE MANAGER

Contact name

Company

Address

Postcode

Telephone

Email

Party date

DD

MM

2026

Number of guests

Lunch	12.00pm		12.30pm		1.00pm	
	1.30pm		2.00pm		2.30pm	
Dinner	6.00pm		6.30pm		7.00pm	
	7.30pm		8.00pm		8.30pm	
	9.00pm					

Terms and conditions

- When we have confirmed your booking, we will require a non-refundable deposit of £15 per person for Christmas parties. The balance will be payable on the day.
- For Christmas Day a non-refundable 50% deposit will be required to secure bookings. This will be deducted from your final bill
- We will send by email a pre-order form so that you and your guests can choose each course. We would need these seven days prior to your event. Please let us know if anyone has specific dietary requirements and we will do our best to accommodate them.
- Promotional offers are not valid when ordering from this menu.
- A 10% discretionary gratuity charge will be added to the bill for tables of 8 or more.