

# The Well Christmas Menu

## STARTER

**Roasted cauliflower cheese soup**  
Topped with crouton, cheddar cheese & chives

**Pigeon breast bruschetta**  
Buttered cavolo nero, wild mushrooms & finished with port & pigeon reduction

**Slow roasted pork belly**  
Cider & carrot puree, buttered greens, apple sauce

**Smoked salmon**  
Choux bun filled with dill mascarpone, smoked salmon cucumber ribbons finished with caper & lemon dressing

**Pan fried scallops wrapped in parma ham**  
Served on a bed of samphire, sun-blushed tomato & dill salsa parmesan crisps

## MAINS

**Turkey breast wrapped in bacon stuffed with brandy soaked apricots, sausage meat sage, onion stuffing**  
Duck fat rosemary potato fondants, honey glazed pigs in blankets, seasonal local veg & gravy

**Pan seared venison haunch**  
Braised red cabbage, goats cheese potato gratin, roasted red onions & baby carrots, finished with crispy fried shallots & red wine jus

**Spinach, ricotta & lemon stuffed leeks**  
Served with roasted cauliflower new potato fondants, spinach & basil purée, pine nut crumble

**Roasted corn fed chicken Ballantine**  
Stuffed with smoked cheddar & watercress served with buttered mash, cabbage & bacon, confit chicken wing & crispy chicken skin finished with chicken broth

**Herb crusted smoked haddock fillet**  
Broccoli crushed new potatoes, pea purée, bacon crisp, finished with lemon hollandaise & caviar

## PUDDINGS

**The Well Christmas pudding with orange brandy sauce**

**Mombasa strawberry gin & vanilla cheesecake**  
Served with clotted cream ice cream & freeze dried strawberries

**Dark Chocolate & orange, croissant bread & butter pudding**  
with dark chocolate ganache & vanilla creme anglaise

**Stem ginger treacle tart**  
Served with whipped cream & honeycomb crumb

**Selection of cheeses & biscuits**

**2 courses £35 || 3 courses £40**

**Food Allergies & Intolerances Please speak to a member of staff about ingredients in your meal**

### **How to book**

We will be starting our Christmas menu on Thursday 30th November 2023

Please telephone first to confirm availability of your required date.

A non-refundable, non-transferable deposit of £10 per person for the Christmas Menu is required at the time of booking - this will secure your booking and be deducted from your final bill.

Please complete the booking form below with the total number and return at least 14 days before your party date.

If you wish to pay your deposit by credit/debit card, this can be done in person or over the phone when you make your booking.

Name of party

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Contact number

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Time & date

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Email

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### **STARTERS**

Soup	Pigeon	Pork belly	Scallops	Smoked salmon

### **Mains**

Roast Turkey	Venison	Stuffed Leek	Chicken	Smoked haddock

### **Puddings**

Christmas pudding	Cheese cake	Bread & butter	Treacle tart	Cheese & biscuits

### **Food Allergies & Intolerances**

Please speak to a member of staff about ingredients in your meal

Please be aware that a 10% discretionary service charge will be added to all bookings.