

The Well Christmas Menu

STARTERS

Confit spiced carrot orange & rosemary soup served with crust bread & butter

Clearic & parsnips rosti topped with whipped goats cheese, walnuts roasted beetroots & beetroot purée

Shredded duck & cherry bruschetta served on a bed of buttered winter greens finished with port & cherry reduction

Pan seared scallops,
Served with watercress veloute, bacon crisp, charred shallot & lemon crème fraiche

Smoked chicken & cranberry salad with spiced cabbage, candied pine nuts, water cress & orange vinaigrette

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

Herb crusted Rack of lamb served with dauphinois potatoes, honey roasted carrots & parsnips, buttered winter greens, Clearic purée & red wine jus

Winter vegetable tartan
honey roasted carrot & parsnips puff pastry tartan finished with mulled wine reduction, toasted chestnut & watercress

Roasted sea bass & king prawns in caper & herb butter served with chard red chicory, sautéed peas, buttered mash topped with a pancetta & lemon crumb

Seared con fed chicken supreme, Confet chicken thigh bonbon, bacon sautéed sprouts, kail crisps finished with creamy peppercorn

PUDDINGS

add a side of vegetables

£4.50

or pigs in blankets £7.50

The well Christmas pudding served with Brandy sauce

Profiteroles Filled with salted caramel cream, served with and dark chocolate & cherry sauce

Passion fruit & mango tart topped with Pistachio crumb finished with champagne sorbet & mango purée

Dark chocolate & orange Yule log finished with warm chocolate sauce & vanilla ice cream

Mulled wine panna cotta served with white chocolate biscotti & candied walnuts

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 Friday 29th November 2024

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

Contact number

Time & date

Email

STARTERS

Soup	Rosti	Duck	Scallops	Smoked chicken

Mains

Roast Turkey	Lamb	Tartatan	Chicken	Sea bass

Puddings

Christmas pudding	Yule log	Profiteroles	Mango tart	Pana cotta

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