

The well Christmas menu

STARTER

Celeriac, hazelnut & truffle soup
Toasted fresh bread & butter

Smoked chicken & cranberry terrine
celeriace & apple Rémoulade,
Watercress mascarpone mouse,
Smoked Pancetta ciabatta crumb

Mini surf & turf
Seared fillet steak medallions,
topped with grilled tiger prawns &
lemon & herb beurre noisett
£3 supplement

Confit shredded duck leg, spring onion, coriander spring roll
Plum dip & Thai salad

Black pepper & Beetroot smoked salmon bruschetta
Horseradish cream cheese, capers and dressed watercress

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
Orange & rosemary braised carrots, truffle pome pure, roasted figs & wild mushrooms, red wine & fig jus

Roasted Beetroot & goats cheese terrine
Served with a charred pear, walnut & watercress salad, picked baby carrots & garlic crostinis

Pan fried guinea fowl supreme
Honey roasted Hasselback potato's topped with bacon crumb, sautéed leeks & sweetcorn, mustard cream sauce

Herb crusted salmon fillet
Broccoli & cheddar filo parcel, buttered peas & lemon hollandaise sauce

PUDDINGS

The well Christmas pudding with orange brandy sauce

Triple chocolate layered cheese cake
Carmel biscuit base Topped with whipped cream, chocolate sauce and cookie crumble

Chocolate profiterole ice cream stack
Profiteroles filled with chocolate ganache layered between vanilla ice cream

Rum & pineapple sticky toffee pudding
Served with Rum custard, dehydrated pineapple

Selection of cheese & biscuits
Cheddar, Stilton & Brie served with apple, grapes, celery and red onion marinade

2 courses £30 || 3 courses £35

How to book

We will be starting our Christmas menu on Wednesday 30th November 2022

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.

Then complete the booking form 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	Terrine	Surf & turf	Spring roll	Smoked salmon

Mains

Roast Turkey	Venison	Beetroot terrine	Guinea fowl	Salmon

Puddings

Christmas pudding	Cheese cake	Profiteroles	Sticky toffee	Cheese & biscuits

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

***Please be aware that a 10% service charge* will be added to all booking of six or more.**