<u>Starter</u>

MAINS

Roasted cauliflower cheese soup Topped with crouton, cheddar

cheese & chives

Spatchcock pigeon bruschetta Buttered Cavlo 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 sanfire, sun-blushed tomato & dill salsa 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 Menu

The Well Christmas pudding with orange brandy sauce

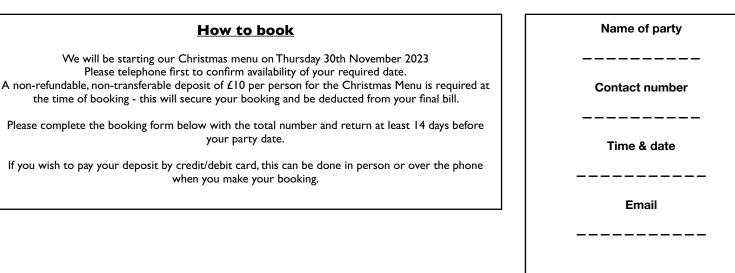
Mombasa Strawberry gin & vanilla cheesecake Served with clotted cream ice cream & freeze dried strawberries

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



STARTERS

Soup	Pigeon	Pork belly	Scallops	Smoked salmon

<u>Mains</u>

Roast Turkey	Venison	Stuffed Leek	Chicken	Smoked haddock

<u>Puddings</u>

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.