



Christmas Menu

Starters

Honey Roasted Parsnip & Apple Soup, Garlic Cream & Warm Homemade Bread Roll (V)

Duck Liver Parfait with Smoked Duck Breast, Toasted Sour Dough & Cranberry Jelly

Pan Fried Smoked Haddock, Broche Toast, Grilled Cherry Tomatoes, Watercress Aioli

Whipped Goats Cheese, Baby Leek, Garlic Butter & Herb Crumb Topping (V)

Cider Braised Pork Belly, Red Cabbage Puree, Roasted Carrot, Roasted Apple Sauce

Mains

*Roasted Turkey Breast, Wrapped in Streaky Bacon, Filled with Red Onion, Apple & Sage Stuffing
Duck Fat Fondants, Pigs in Blankets Seasonal Vegetables*

*Seared Haunch of Venison, Dauphine Potatoes, Roasted Chestnuts & Savoy Cabbage
Red Wine & Chocolate Sauce*

*Pork Tenderloin, Filled with Sausage Meat & Pistachio Stuffing, Wrapped in Parma Ham
Celiac Mash, Cavelo Nero & Calvados Cream Sauce*

*Pan Fried Guinea Fowl, Sautéed Sprouts & Pancetta, Garlic Fondants,
Pink Peppercorn Sauce*

*8oz Fillet Steak with Roasted Tomatoes, Mushroom, Homemade Chips
Onion Rings & Red Wine Sauce (Supplement £6.50)*

*Pan Fried Fillets of Seabass, Spring Onion Rosti, Samphire,
Mussels & Clams in Lemon & Cheval Cream Sauce*

Cranberry, Walnut & Brie Wellington, Roasted Sweet Potato's, Spinach & Mint Sauce (V)

Please note all main dishes are served as above additional seasonal vegetables are available at £2.50

Desserts

The Wells Homemade Christmas Pudding with Brandy Crème Fraiche

Dark Chocolate & Orange Bakewell Tart, Vanilla Crème Anglaise

Selection of Cheese & Biscuits with Red Onion Chutney, Grapes, Apple & Celery

Treacle & Stem Ginger Tart, Raspberry & Vanilla Sauce, Vanilla Ice Cream

Amaretto & Honeycomb Cheesecake, Candied Hazelnuts, Salted Caramel Ice Cream, Amaretto Syrup

2 Course £24.95 3 Course £28.95

Please note this menu is a set two or three Course only

Food allergies & intolerances please speak to a member of staff about ingredients in your meal

Please note a £10 none refundable deposit if required per person