

May your days be
Merry.
& Bright



Festive Menu

2 COURSES 24.5
3 COURSES 28.5

AVAILABLE FROM 1ST - 24TH DECEMBER



Mains

TRADITIONAL ROAST TURKEY

Succulent roasted turkey breast with fluffy roasted potatoes, glazed carrots & parsnips, pork & sage stuffing, brussels sprouts, pigs in blankets & red wine jus [gf]

PAN-FRIED RED MULLET

Wild red mullet fillets served with roasted fennel, Jerusalem artichoke purée, smoky Salamanca green olives, vine cherry tomatoes, fresh red chillies & shaved parmesan [gf]

PAN-SEARED DUCK BREAST

Pan-seared Gressingham duck breast, finished in the oven & served pink. Served with dauphinoise potatoes, caramelised chicory, balsamic shallots with a rich red wine & orange reduction [gf]

LEEK & CHESTNUT PARCEL

Braised leeks, brussels sprouts & roasted chestnuts with plant-based prosociano cheese, thyme, sage & garlic in a neat puff pastry parcel. Served with savoy cabbage fricassee & celeriac chips [pb]

Starters

CELERIAC, HAZELNUT & TRUFFLE SOUP

Velvety smooth celeriac soup with toasted hazelnuts & drizzles of truffle oil. Served with artisan bread & salted butter [v] [pbo] [gfo]

SMOKED SALMON PÂTÉ

A course pâté of kiln roasted smoked salmon, crème fraîche, lemon, dill & chives. Served with seeded rye crispbread [gfo]

HAM HOCK TERRINE

A terrine of pulled cured ham hock, pickled baby carrots, wholegrain & Dijon mustards with honey & parsley. Served with toasted sourdough & a beetroot & horseradish chutney [gfo]

BRIE & PARMESAN MUFFIN

An intensely cheesy freshly baked, gooey centred muffin with homemade cranberry purée & dressed baby leaves [v] [gf]

Afters

TRADITIONAL CHRISTMAS PUDDING

Classic Christmas pudding with cider, juicy sultanas & candied orange. Served with brandy crème anglaise & clotted cream [v] [pbo]

CRANBERRY & SPICED PEAR CRUMBLE

Juicy, sweet nutmeg spiced pears & tart ruby cranberries topped with a maple & hazelnut crumble. Served with coconut ice cream [pb] [gf] [n]

TRIPLE CHOCOLATE BRIOCHE & BUTTER PUDDING

Luxurious dark, milk & white chocolate bread & butter pudding with salted caramel ice cream & cocoa nibs [v]

ARTISAN CHEESE PLATE

Celebrating British cheese – Snowdonia Black Bomber Cheddar, Cropwell Bishop Stilton & Cricket St. Thomas goat cheese served with sourdough crispbreads, chunky chilli chutney, black grapes & celery [v] [gfo]
[4- supplement]

£10.00 deposit per person at the time of booking, final balance paid on the day.
Pre-orders required for 8 or more guests, 7 days prior to reservation date.

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens.
Prices include VAT at the current rate. [gf] gluten free [gfo] gluten free option [n] contains nuts [pb] plant-based [v] vegetarian





Mains

Christmas Day Menu

3 COURSES | 80 PER PERSON

BEEF FILET MIGNON

Aged beef tenderloin, served pink, with Cropwell Bishop Stilton, candied walnuts, dauphinoise potatoes, roasted vine cherry tomatoes & a rich, redcurrant reduction [gfr]

HALIBUT BEURRE NOISETTE

Roast halibut fillet with wine braised baby leeks, mushroom, potato & brussels sprouts fricassee & a classic French burnt butter & lilliput caper sauce [gfr]

TRADITIONAL ROAST TURKEY

Succulent roasted turkey breast with fluffy roasted potatoes, glazed carrots & parsnips, pork & sage stuffing, brussels sprouts, pigs in blankets & red wine jus [gfr]

STUFFED & BAKED BEEFSTEAK TOMATO

A baked giant tomato stuffed with a soya mince, aubergine, courgette & pepper ragu. Topped with herb crumb & served with parsnip & butter bean crush & a rich demi-glace sauce [pb] [gfr]

Starters

SPICED JERUSALEM ARTICHOKE SOUP

Seasonal artichokes roasted with rosemary, sage, parsley, thyme & bay leaf – puréed into a velvety soup with hints of nutmeg, cardamon & a gentle kick of English mustard. Served with seeded artisan bread & salted butter [v] [pbo][gfo]

LANGOUSTINE COCKTAIL

Chunky langoustine tails with king prawns & crab meat in marie rose sauce. Served with shredded radicchio, baby gem, seeded artisan bread, salted butter & a side of tabasco for those craving a fiery jolt [gfo]

ARDENNES & BLACK PUDDING PÂTÉ

A course pâté of pork & chicken liver with a black pudding crumb. Served with real ale chutney, brioche French toast & salted butter

WILD MUSHROOM, SPINACH & CHESTNUT FILO PARCEL

Nameko, wine cap, straw & wild porcini mushrooms with wilted baby spinach & roasted chestnuts wrapped in a neat filo pastry pillow. Served with a pickled fennel salad & truffle dressing [pb]

Afters

TRADITIONAL CHRISTMAS PUDDING

Classic Christmas pudding with cider, juicy sultanas & candied orange. Served with brandy crème anglaise, redcurrants & clotted cream [v] [pbo]

RASPBERRY & COCONUT PANNA COTTA

Silky smooth raspberry & coconut panna cotta with maple & pistachio praline & a warm raspberry & Champagne compote [pb] [gfr] [n]

DARK CHOCOLATE FONDANT

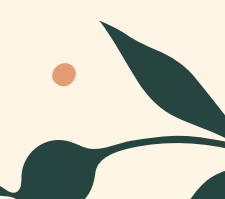
Warm soft centred chocolate pudding with blood orange whiskey sauce & vanilla ice cream

ARTISAN CHEESE PLATE

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£10.00 deposit per person at the time of booking, full payment required by 1st December. Pre-orders required for all guests by 17th December.

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Mains

Boxing Day Menu

2 COURSES 26
3 COURSES 30

HONEY ROAST GAMMON

Honey & wholegrain mustard gammon joint with bubble & squeak, brussels sprouts, pigs in blankets, a giant Yorkshire pudding & red wine jus [gfo]

ROAST HERBED COD LOIN

Roasted cod loin topped with a parsley, sage & thyme herb crumb. Served with vine cherry tomatoes, chargrilled artichokes & a white wine lemon butter sauce [gf]

PAN-SEARED DUCK BREAST

Pan-seared Gressingham duck breast, finished in the oven & served pink. Served with dauphinoise potatoes, caramelised chicory, balsamic shallots with a rich red wine & orange reduction [gfo]

CARROT & CASHEW WELLINGTON

A puff pastry wellington of carrots, mushrooms, spinach & cashew with an orange & ginger spiced marmalade. Served with a savoy cabbage fricassee & celeriac chips [pb] [n]

Main plates served with roast potatoes & vegetables for the table

Starters

ROASTED RED PEPPER SOUP

Roasted red pepper & spiced sweet potato soup with creamed coconut. Served with seeded artisan bread & salted butter [pbo] [gfo]

BABY SQUID CALAMARI

Lightly dusted baby squid, deep fried & tossed in a salt & vinegar seasoning. Served with marie rose sauce, shredded radicchio, baby gem & grilled lemon [gf]

BEEF CARPACCIO

Wafer thin sliced fillet carpaccio with Cropwell Bishop Stilton, chicory & candied walnuts [gf] [n]

GOAT CHEESE & BALSAMIC ONION TARTLET

A sweet balsamic glazed Borettane onion tart baked with Cricket St. Giles goat cheese. Served with dressed chicory & toasted pine nuts [v] [n]

Afters

TRADITIONAL CHRISTMAS PUDDING

Classic Christmas pudding with cider, juicy sultanas & candied orange. Served with brandy crème anglaise & clotted cream [v] [pbo]

RUM CHOCOLATE BROWNIE

A gooey, warm dark chocolate brownie, infused with Caribbean rum. Served with vanilla ice cream & kirsch cherries [v] [gf]

LEMON MERINGUE TARTLET

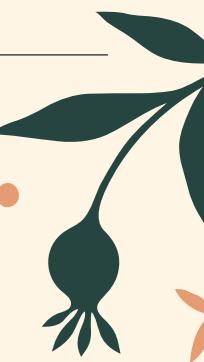
Butter & almond pastry filled with zesty lemon & topped with brûléed meringue. Served with raspberry & champagne purée [v] [n]

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Share the Christmas Spirit

Support your local pub this festive season & take away the stress of Christmas shopping as the search is over. We have the perfect present for your loved one, friend or colleague. Treat them to the gift of their favourite pub this festive season.

Our gift cards can be used on food, drink or accommodation at any Wells & Co. managed pub.

Scan the code to discover our locations and purchase a gift card directly.



3 courses for the price of 2

Spoil yourself this festive season with three courses for the price of two when you book for lunch or dinner from 1st - 15th December.

Reservations must be made before the 31st October 2021. Please quote 'Early Christmas' upon booking.

