



THE INN
AT WELLAND

Christmas Day 25th December Lunch 2018

Glass of Gusbourne Brut Reserve, 2013 & canapés

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*Velouté of parsnip, Stilton & toasted walnut tortellini [v] **

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Tasting of Loch Duart salmon, home cured, rilette & tartare, pickled cucumber, shrimp aioli [gf]

Duck liver & Armagnac parfait, Seville orange jelly, house chutney & brioche

*Goat's cheese mousse, salt baked beetroot, aged balsamic reduction, chestnut crumb, black olive & oat tuille [v] **

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*Robert Caldecott's Holly Farm bronze free range turkey, sage & apricot stuffing, bread sauce, pigs in blankets, Châteaux potato, sprouts & chestnuts, rich poultry gravy**

Gigha Halibut steak, lobster ravioli, truffle creamed leeks, poached salsify, saffron potatoes [gf]

*Wellington of Stoke Prior venison loin, hazelnut & dark chocolate jus, dauphine potato, honey roast parsnips **

*Mille-feuille of maple roasted winter roots, polenta, squash purée & confit shallots [v] **

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Christmas pudding, crème Anglaise, brandy ice cream [gf]

Assiette of Valrhona chocolate: mousse, brownie, tarte, Elysium black Muscat ice cream

*Sherry trifle, Pedro Ximenez jelly, Madeira sponge, macerated strawberries, vanilla Anglaise **

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Artisan English cheese slate

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£95.00 per head

Children under twelve £47.50 [half portion]

- *Dishes can be adapted to be gf*