



# THE INN

AT WELLAND

## FESTIVE SEASON MENU 2018

1st – 24<sup>th</sup> December for Parties of 6 guests & above by

**Lunch 2 courses £25.00 3 courses £32.00**

**Dinner 3 courses only £35.00**

Maple roast parsnip soup, truffle beignet & toasted almonds [v] \*

Slow braised oxtail croquette, soft poached hen's egg, ox jus  
Guinea fowl & pheasant terrine, pickles, celery remoulade, roast chestnuts,  
warm rosemary focaccia \*

Beetroot cured salmon, Cornish crab potato tartare, horseradish mayo [gf]  
Jerusalem artichoke, Stilton & pear tart, pomegranate salad [v]



Braised blade of Herefordshire beef,  
cavalo nero cabbage, horseradish potato purée, red wine, truffle & mushroom jus [gf]

Confit woodland belly pork,  
apple & orange braised red cabbage, bubble & squeak, cider sauce [gf]

River Duart salmon & baby spinach wellington,  
puff pastry, vegetable chowder, saffron potatoes, seasonal greens

Oak smoked Cheddar soufflé,  
roast garlic polenta chips, butternut squash velouté, honey roast roots [v][gf]

'Holly Farm' Bronze free range turkey,  
sage & cranberry stuffing, bread sauce, pigs in blankets, duck fat roast potatoes,  
honey glazed parsnips, sprouts with chestnuts, rich poultry gravy \*

Apple sticky toffee pudding, cinnamon sauce, vanilla ice cream

Citrus fruit pavlova, passion fruit compote, fresh cream [gf]

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

Choux pastry chocolate éclair, chocolate mousse, Chantilly cream

Poached mulled wine pear trifle

Homemade ice cream or sorbet (three scoops) [gf]

Cheese Slate [supplement £3.00]

A discretionary service charge of 10% will be added to your bill.

[gf] where not indicated some dishes can be adapted to be gluten free \*