

THE CROWN AT WELLS

est. 1450

CHRISTMAS MENU

THREE COURSES £37.50

TWO COURSES £29.50

*All include coffee and mince pie
Available 5th November until 15th January
Pre-order required, inclusive of VAT*

STARTERS

Valley Smoke House smoked salmon, poached beetroot, horseradish crème fraiche & toasted brioche
Venison Scotch Egg, piccalilli & rocket salad
Ratatouille & goat's cheese tart
Leek, potato & black truffle soup
Valley Smoke House smoked duck breast & celeriac remoulade

MAIN COURSES *All roasted meats are served with roast potatoes, pigs in blankets and local seasonal vegetables*

Somerset lamb shank slow braised in mulled wine
Lester Farm Turkey 'ballotine' with pork & cranberry stuffing, wrapped in smoked pancetta
Somerset pork belly, crackling & Bramley apple sauce
Pan-fried sea bass, lemon butter, samphire & roasted Pink Fir potatoes
Wild mushroom, brie and cranberry wellington, creamed leeks, crushed pistachios & local seasonal vegetables

DESSERT

Lemon tart with crème fraîche & raspberry sorbet
Belgian chocolate and baileys tart with cream
Traditional handmade Christmas pudding with brandy sauce
Black cherry cheesecake & flaked chocolate
Somerset cheese board, fig chutney, apple & crackers

We cannot guarantee the absence of traces of nuts or other allergens. Please advise us if you have any particular dietary requirements. We have gluten free alternatives available for all of our bread & buns. We do not include service, this is left entirely to your discretion. All tips go directly to our hard-working team & are gratefully received.
We do cook to order, so there may be a wait during busy periods & we thank you for your patience.