

THE CROWN AT WELLS

The Crown at Wells, Market Place, BA5 2RP 01749 673457 www.crownatwells.co.uk
eat@crownatwells.co.uk @crownatwells

CHRISTMAS DAY MENU



3 Courses £89.50

**Glass of Sparkling Wine on Arrival
from Aldwick Estate in Somerset**

Tailored Drinks Packages available

Starters

Spiced Root Vegetable Soup (v)

Beetroot Cured Salmon, Capers, Shallots, Lambs Lettuce & Crème Fraîche Dressing

Smoked Sliced Duck Breast with Parsnip Puree & Caramelised Red Onion Compote

Pan Fried Scallops served with Black Pudding, Pea Puree & Crispy Pancetta

Slow Roasted Tomato, Thyme & Gruyere Tart Puff Pastry Tart, Rocket Pesto & Toasted Pine Nuts (v)

Mains

Roasted Breast of Somerset Turkey Crown served with Homemade Yorkshire Pudding,

Sage & Caramelised Onion Stuffing, Pigs in Blankets & Rosemary Roast Potatoes

Individual Fillet of Beef Wellington served with Dauphinoise Potatoes & Red Wine Jus

Salmon En Papillote with Fennel, White Wine & Lemon, served with a Leek & Potato Cake

& a Champagne & Dill Cream Sauce

Roasted Butternut Squash, Spinach & Caramelised Red Onion & Goat's Cheese Wellington served with

Rosemary Roasted Potatoes and a Red Wine & Herb Gravy (v)

**All served with family style bowls (to share) of buttered sprouts, honey glazed carrots,
parsnips & roast potatoes**

Puddings & Cheese

Traditional Christmas Pudding with Brandy Snap Basket & ice cream

White Chocolate Pannacotta, Spiced Cranberry & Orange Compote, Biscotti

Pear & Almond Frangipane Tart, Clotted Cream Ice Cream, Brandy Soaked Raspberries

Clementine Cheesecake with Winter Berry Compote

Local Cheese Plate – Westcombe Cheddar, Somerset Brie, Vale of Camelot Blue

with a Selection of Crackers & Homemade Chutney

Tea or Coffee with Mince Pies

Please let us know if you have any dietary requirements

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CHRISTMAS DAY MENU CHOICES



Name: _____

Email: _____

Contact No: _____

Date: _____ No. in Party: _____

Starters	No. Req'd
Spiced Root Vegetable Soup (v)	
Beetroot Cured Salmon, Capers, Shallots, Lambs Lettuce & Crème Fraîche Dressing	
Smoked Sliced Duck Breast with Parsnip Puree & Caramelised Red Onion Compote	
Pan Fried Scallops served with Black Pudding, Pea Puree & Crispy Pancetta	
Slow Roasted Tomato, Thyme & Gruyere Tart Puff Pastry Tart, Rocket Pesto & Toasted Pine Nuts (v)	

Mains	No. Req'd
Roasted Breast of Somerset Turkey Crown served with Homemade Yorkshire Pudding, Sage & Caramelised Onion Stuffing, Pigs in Blankets & Rosemary Roast Potatoes	
Individual Fillet of Beef Wellington served with Dauphinoise Potatoes & Red Wine Jus	
Salmon En Papillote with Fennel, White Wine & Lemon, served with a Leek & Potato Cake & a Champagne & Dill Cream Sauce	
Roasted Butternut Squash, Spinach & Caramelised Red Onion & Goat's Cheese) Wellington served with Rosemary Roasted Potatoes and a Red Wine & Herb Gravy (v	

Desserts	No. Req'd
Traditional Christmas Pudding with Brandy Snap Basket & ice cream	
White Chocolate Pannacotta, Spiced Cranberry & Orange Compote, Biscotti	
Pear & Almond Frangipane Tart, Clotted Cream Ice Cream, Brandy Soaked Raspberries	
Clementine Cheesecake with Winter Berry Compote	
Local Cheese Plate – Westcombe Cheddar, Somerset Brie, Vale of Camelot Blue with a Selection of Crackers & Homemade Chutney	

We require all members of your party to pre-order their dishes.

Please check date is available to make a provisional booking with us, then return this form soon as possible. We will require a non-refundable deposit of £25 per person to secure your booking. Cancellations of less than ten days notice, will be liable for the full cost per person.

A service charge of 10% will be added to each party of 10 or more diners.