

# THE CROWN AT WELLS

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

## APERITIF

BELLINI 7.50  
BRAMBLE 6.50  
MULLED WINE 4.50

## FESTIVE PARTY MENU

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**2 Courses £24.95**

**3 Courses £29.95**

**Extra Cheese Course £5.95**

**Tailored Drinks Packages available**

### Starters

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Butternut Squash Soup with Truffle Oil, Sourdough & Butter (v)  
Somerset Smokie Gratin – Smoked Haddock, Cream, Tomato & Cheddar  
Ham Hock Terrine with Pear & Apple Chutney & Sourdough Toast  
Smoked Salmon Gravdax with Horseradish Crème Fraiche & Beetroot  
Roasted Pumpkin & Feta Salad with Walnuts, Mint and Parsley (v)

### Mains

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Free Range Somerset Roast Turkey Crown, Roast Potatoes, Chestnut Stuffing,  
Pigs in Blankets & Sprouts with Bacon  
Breast of Guinea Fowl wrapped in Pancetta with Leek & Cabbage Colcannon & Madeira & Red Currant Jus  
Slow Roasted Pork Belly, Confit Shallots, Creamy Mashed Potato & Pork & Cider Gravy  
Herb Crusted Cod Fillet, Crushed New Potatoes & Crayfish Butter Sauce  
Root Vegetable Puff Pastry Pie, Roast Rosemary Potatoes, Buttered Sprouts & a Wild Mushroom Sauce (v)  
The Crown's Fish Stew of Salmon, Cod, Smoked Haddock & Mussels, Rouille Croute & Aioli

**All served with bowls of Classic Christmas Vegetables**

### Puddings

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Apple Strudel with Mendip Moments Vanilla Ice Cream (v)  
Christmas Pudding with Brandy Cream & Brandy Snap Biscuit (v)  
Warm Chocolate Fondant with Fresh Cream or Vanilla Ice Cream (v)  
Lemon Syllabub with Almond Shortbread (v)  
Sticky Toffee Pudding with Clotted Cream Ice Cream (v)

### Tea or Coffee & a Treat

**Please let us know if you have any dietary requirements**

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## FESTIVE PARTY MENU CHOICES



Name: \_\_\_\_\_

Organisation: \_\_\_\_\_

Email: \_\_\_\_\_

Contact No: \_\_\_\_\_

Date: \_\_\_\_\_ No. in Party: \_\_\_\_\_

Starters	No. Req'd
Butternut Squash Soup with Truffle Oil, Sourdough & Butter (v)	
Somerset Smokie Gratin – Smoked Haddock, Cream, Tomato & Cheddar	
Ham Hock Terrine with Pear & Apple Chutney & Sourdough Toast	
Smoked Salmon Gravavlax with Horseradish Crème Fraiche & Beetroot	
Roasted Pumpkin & Feta Salad with Walnuts, Mint and Parsley (v)	

Mains	No. Req'd
Free Range Somerset Roast Turkey Crown, Roast Potatoes, Chestnut Stuffing, Pigs in Blankets & Sprouts with Bacon	
Breast of Guinea Fowl wrapped in Pancetta with Leek & Cabbage Colcannon & Madeira & Red Currant Jus	
Slow Roasted Pork Belly, Confit Shallots, Creamy Mashed Potato & Pork & Cider Gravy	
Herb Crusted Cod Fillet, Crushed New Potatoes & Crayfish Butter Sauce	
Root Vegetable Puff Pastry Pie, Roast Rosemary Potatoes, Buttered Sprouts & a Wild Mushroom Sauce (v)	
The Crown's Fish Stew of Salmon, Cod, Smoked Haddock & Mussels, Rouille Croute & Aioli	

Desserts	No. Req'd
Apple Strudel with Mendip Moments Vanilla Ice Cream (v)	
Christmas Pudding with Brandy Cream & Brandy Snap Biscuit (v)	
Warm Chocolate Fondant with Fresh Cream or Vanilla Ice Cream (v)	
Lemon Syllabub with Almond Shortbread (v)	
Sticky Toffee Pudding with Clotted Cream Ice Cream (v)	

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 £5 per person to secure your booking.

Cancellations of less than 48 hours 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.