



Wellington Christmas 2011

Opening and Bookings

1st December until (and including) Christmas Eve

Lunch

We will be taking bookings for Christmas parties and our larger tables, we have limited room for large parties but will do our best to fit you in!

Some sections of the restaurant will always be left free for normal lunch guests.

For an extra £1.00 per head we will decorate your Christmas table for you.

£10/head deposit and pre order from December party menu required. Only one menu (plus vegetarian options) per table, menus cannot be mixed.

Dinner

We are taking bookings for our larger tables for parties of 6-20.

The majority of the restaurant will be left free for normal dinner guests.

For an extra £1.00 per head we will decorate your Christmas table for you.

£10/head deposit required for all bookings.

Parties of 10 or more require pre order from December menu. Only one menu (plus vegetarian options) per table, menus cannot be mixed.

Christmas Day

Bookings only for Christmas lunch (bookings between 12pm and 3pm)

£20/head deposit and pre order required.

Boxing Day

Open 12pm until 5pm for our regular menu.

We will be taking bookings for our larger tables for parties of 6-20.

New Year's Eve

Open for lunch as normal (last food orders 3pm).

Dinner and dance in the evening (booked tables only).

£20/head deposit required.

Christmas Party Menus

(available 1st Dec to 24th Dec for parties of 4 to 20 people)

Menu 1

2 courses £19.50, 3 courses £24.50

Small Plates

Lightly spiced honey roast butternut and parsnip soup served with crusty bread

Tempura dipping mushrooms with smoked chilli jam and garlic mayonnaise

Antipasti plate – selection of cured meats and marinated vegetables with bread and Parmesan

Gem leaf Caesar salad with marinated anchovies and croutons

Large Plates

Roast Norfolk bronze turkey Ballantine stuffed with homemade pork, sage and apricot stuffing served with a pig in a blanket on a bed of spicy savoy cabbage topped with cranberry jus, goose fat roasted potatoes and all the classic Christmas accompaniments

Slow cooked beef, ale and stilton pie served with seasonal vegetables and hand cut chips

Pork and apple sausages with truffle mash, garden peas and a red wine glaze

Haddock fillet in lemon and lime tempura batter with tartare sauce, chunky chips and mushy peas

Pudding

Christmas pudding served with fresh berries and hot custard

Chocolate brownie with white chocolate ice cream and white chocolate custard

Cold lemon tart topped with fresh raspberries and vanilla Chantilly cream

Toffee and dark chocolate brulee served with Baileys cream and nut biscotti

Cheeseboard with a selection of three English cheeses, celery, grapes, quince jelly and water biscuits

Menu 2

2 courses £23.50, 3 courses £28.50

Small Plates

Lightly spiced honey roast butternut and parsnip soup served in a warm crusty cottage loaf

Crumbed Portobello mushroom stuffed with Stilton, served with a selection of cold cured meats, olives and rocket salad with homemade flat bread

Fresh haddock and home smoked salmon terrine served with watercress, cherry tomato salad and a sweet mustard dressing

Shredded Peking duck and port cured foie gras served with toasted garlic ciabatta croutons and cress salad

Large Plates

Roast Norfolk bronze turkey ballentine stuffed with homemade pork, sage and apricot stuffing served with a pig in a blanket on a bed of spicy savoy cabbage topped with cranberry jus, goose fat roasted potatoes and all the classic Christmas accompaniments

Pan fried slow roast venison served pink with thyme and garlic infused dauphinoise potato, purple sprouting broccoli and a rich red wine jus (£2 supplement)

A pair of seabass fillets wrapped and baked with ginger, spring onions, garlic and a light soya sauce served on a bed of chive and potato puree with crisp sauté bok choy

Pea and white truffle risotto topped with micro cress and pan fried chorizo

Pudding

Christmas pudding served with fresh berries and hot custard

Chocolate brownie with white chocolate ice cream and white chocolate custard

Cold lemon tart topped with fresh raspberries and vanilla Chantilly cream

Toffee and dark chocolate brulee served with Baileys cream and nut biscotti

Cheeseboard with a selection of three English cheeses, celery, grapes, quince jelly and water biscuits

Vegetarian Menu Options

2 courses £17.50, 3 courses £23.50

Small Plates

Lightly spiced honey roast butternut and parsnip soup served in a warm crusty cottage loaf

Crumbed Portobello mushroom stuffed with Stilton, served with olives and rocket salad with homemade flat bread

Smoked paprika potato skins topped with mozzarella and served with guacamole, soured cream and salsa

Large Plates

Pea and white truffle risotto topped with micro cress

Warm cous cous salad with capers, red onion, roasted peppers and spring onions

Caramelised balsamic, red onion and goats cheese tart served with a mixed salad with walnuts, raisins and apple

Pudding

Vegetarian Christmas pudding served with fresh berries and hot custard

Chocolate brownie with white chocolate ice cream and white chocolate custard

Cold lemon tart topped with fresh raspberries and vanilla Chantilly cream

Toffee and dark chocolate brulee served with Baileys cream and nut biscotti

Cheeseboard with a selection of three English cheeses, celery, grapes, quince jelly and water biscuits

Christmas Day Menu 2011

Canapes and mulled wine on arrival

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Roast tomato soup topped with crème fraiche, vanilla oil and coriander served with toasted ciabatta

Creamy mackerel pate served on toasted brioche topped with frisse lettuce

Shredded peking duck and port cured foie gras with toasted ciabatta croutons with a cress salad

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Traditional roast turkey with a chestnut and apricot stuffing, duck fat roasted potatoes, pigs in blankets, cranberry and red wine jus and bread sauce

Vegetable Wellington – root vegetables and Stilton wrapped in puff pastry served with vegetarian Christmas trimmings and a blue cheese sauce

Grilled fillet of beef with beetroot and butternut purees, dauphinoise potato and a red wine and balsamic jus

Pan fried seabass, red mullet and scallop on a bed of parsnip and carrot with a watercress and tomato dressing and diced potatoes

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Traditional Christmas pudding with brandy sauce

Chocolate brownie with mint ice cream and chocolate sauce

Cold lemon tart topped with fresh raspberries and vanilla Chantilly cream

Wellington's cheeseboard with quince jelly

£69.95 per person

Children under 12 £35.00, Children under 4 eat free
£20.00/head deposit and pre-order required