

WALMER CASTLE

FREEHOUSE EST. 1845

The Wellington Christmas Menu

Starters

CAULIFLOWER VELOUTÉ, root vegetable crisps, truffle oil, cauliflower shavings (Vg) (Av. GF)

HOUSE CURED TROUT CARPACCIO, mandarin & chilli dressing, puffed wild rice, trout roe (Gf)

CHICKEN LIVER PARFAIT, toasted brioche, quince jelly, micro watercress

Mains

FILLET OF BEEF, parsnip & truffle cream, chanterelle mushrooms, cavolo nero, crispy sage, bone marrow jus (Gf)

ROAST DEVONSHIRE TURKEY BREAST, sage & onion stuffing, honey glazed carrots, duck fat roasted potatoes, brussel sprouts, pigs in blankets, cranberry sauce, thyme gravy (Av. Gf)

SCOTTISH HALIBUT, crushed Jerusalem artichoke, dulce pepper, white wine velouté, Arenhka caviar, samphire (Gf)

PAN-FRIED GNOCCHI, forest mushroom, spinach, brown butter, toasted pine nuts, Parmesan (V) (Av. Gf)

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

BRAMLEY APPLE CRUMBLE, cinnamon, Cornish clotted cream or vanilla ice cream (V)

CHRISTMAS PUDDING, brandy butter, cranberries (V)

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)

ENGLISH CHEESEBOARD, Pitchfork cheddar, Northern blue, Chevre, quince jelly, grapes, artisan crackers (Av. V) (Av. Gf)

Mince Pies

£75 per person, only available through pre-order

For an additional £20 per person

A glass of Taittinger Brut Reserve Nv, France & welcome canapés

Scottish Smoked Salmon Blini | Stoke Marsh Farm Fillet of Beef Carpaccio Bites | Mushroom & Truffle Crostini

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server (Starter/Main)

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.