WALMER CASTLE

FREEHOUSE EST. 1845

The Wellington Christmas Menu

Starters

BAKED BEETROOT & CELERIAC SALAD, apple, goat's curd, sorrel (V)
PAN-FRIED SCALLOPS, pumpkin, pickled walnuts, brown butter
ORECCHETTI PASTA, venison ragù, black truffle
SOUP OF THE WEEK (Vg)

Mains

FILLET OF AUROX BEEF, mash potato, roasted carrots, red wine jus *(served medium rare)*
CROWN PRINCE SQUASH & SAGE TORTELLONI, cavolo nero, chilli, sage butter (Vg)
ROAST SCOTTISH HALIBUT, hispi cabbage, celeriac, truffle butter sauce (Gf)
ROAST BALLOTINE OF TURKEY, stuffing, pigs in blankets, roast potatoes, Brussels sprouts, glazed carrots, gravy

Puddings

TREACLE TART, vanilla ice cream (Vg)
CLEMENTINE POSSET, madeleines (V)
CHRISTMAS PUDDING, brandy butter (V)
A SELECTION OF DORSET GELATOS / SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF BRITISH CHEESES, oat cakes, caramelised apple chutney

£75pp *with crackers & mini mince pies for the table*
Only available via pre order

For an additional £25 per person
A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Wiltshire beef tartare croute | Scottish smoked salmon blini | Beetroot & apple tartlet

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server
All dairy products are certified and pasteurised

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.