

## **The Crooked Well Christmas 2019**

**£27.00 for two courses**  
**£32.00 for three courses**

### **To start**

Pork, duck & brandy pate, apple, spiced pear chutney & toast  
Parsnip & Butternut squash soup, pumpkin seeds, herb oil  
Beetroot, walnut & feta puff pastry, watercress & balsamic  
Salt & pepper squid, salad leaves, spiced mayo

**Vegan** – Chargrilled courgettes, mint, vegan feta & hazelnuts, lemon oil (VE)

### **Mains**

Turkey ballotine, pig in blanket, cranberry sauce, jus & watercress  
Roast sea bream, Spanish lentils, salsa verdi & guindillas  
Braised beef bourguignon, butter mash

**Vegan** - Jackfruit, spinach & mushroom wellington, butternut squash puree

### **Minimum 2 guests**

Fish Pie

Rabbit & Bacon Pie

**All main courses are served with Brussels sprouts, carrots & roast potatoes**

### **To finish**

Christmas pudding, brandy custard  
Winter berry meringue, white & dark chocolate Shavings  
Rich dark chocolate brownie, salted caramel sauce & vanilla Chantilly

**Vegan** – Ice cream selection

Mince pies (vegan option available) with  
English breakfast tea/cafetière coffee

-

**Cheese instead of dessert:** £2.50 per person supplement

**Additional Cheese Course:** £4.50 per person supplement

Barbers mature cheddar, Rosemary Ash & Cashel Blue,  
*All cheeses are vegetarian & pasteurised*

quince, grapes with biscuits

**(Vegan cheese available)**