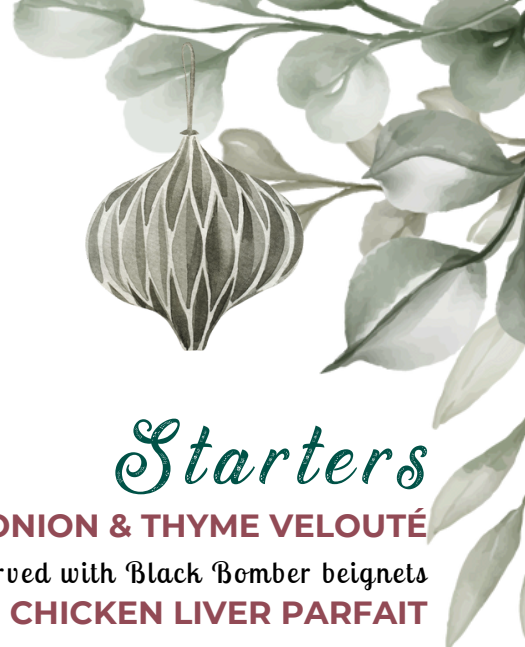


CHRISTMAS

menu

25TH DECEMBER



Starters

ROSCOFF ONION & THYME VELOUTÉ

served with Black Bomber beignets

CHICKEN LIVER PARFAIT

served with Madeira gel, pickled blackberries & toasted focaccia

TERRINE OF LEEK & CRAYFISH

served with soused cucumber, roasted Marzano tomatoes, Bloody Mary dressing and caviar

WELSH BLACK BOMBER CHEESE SOUFFLE

served with a parmesan velouté and pickled salad

BETROOT, HUMMUS & CRISPY KALE

served in different variations

Mains

CHRISTMAS DINNER

Poached turkey served with all the traditional trimmings

LOIN OF VENISON

Venison Pithivier served with caramelised parsnip & chestnut purée, charred baby leeks and Madeira jus

DUCK BREAST

Pomme Anna, crispy duck leg, black garlic & celeriac purée, with roasted shallots and jus

OVEN ROASTED HALIBUT

served with Jerusalem artichoke, sauteed red onion, pancetta, cider sauce, salad of the sea and crispy rice

BRAISED CAULIFLOWER STEAK

served with creamy mash, sauteed wild mushroom, truffle sauce and watercress



Desserts

CLASSIC CHRISTMAS PUDDING

served with brandy sauce and cranberries

SELECTION OF CHEESES

served with crackers, celery, apple, jams and chutneys

CHOCOLATE CREMEUX

served with hazelnut and Morello cherry

MADEIRA POACHED PEAR

served with walnut crumb and ice-cream

COCONUT & DARK CHOCOLATE MOUSSE

served with a whisky granita and honeycomb



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