



THE WELLINGTON ARMS

Baughurst Road, Baughurst, Hampshire, RG26 5LP
0118 982 0110

Mulled wine - merlot gently warmed with cinnamon, cloves, citrus & bay £7.50
Clementine fizz - clementines, squeezed this morning, Coates & Seely sparkling wine £11.00

to begin

Ham hock & cheddar cheese croquettes, seeded mustard mayonnaise



starter

Soup of English parsnips & green apples, fried sage leaves

Confit duck terrine, HG green tomato chutney, our poppy seed crackers

Twice baked Westcombe cheddar cheese soufflé, braised young HG leeks, double cream & parmesan

A salad of hand-picked Dorset crab, pears, walnuts, fine green beans & lemon dressing



main course

Roast Peach Croft bronze turkey crown,
root vegetable mash, pigs in blankets, pork, sage & prune stuffing, cranberry & orange compote

Char-grilled 28-day, dry aged Grange Farm 10oz sirloin steak, parsnip mash,
roast field mushrooms, Yorkshire pudding & home-grown horseradish cream

Roast fillet of Loch Duart salmon, caramelised HG crown prince pumpkin, garlic & rosemary

Roasted King Edward potatoes & brussels sprouts with pancetta



pudding

Christmas pudding, brandy butter & proper custard made from our hens' eggs
(if you find the half-crown please exchange it for a glass of our sloe gin)

Classic baked caramel custard, oranges & blueberries in cinnamon syrup

Chocolate tart with a scoop of vanilla bean ice cream & sozzled Agen prunes

Two fine English cheeses, HG damson paste & poppyseed crackers



Mrs Goodwin's coffee, Prince's tea or herbal infusion

Gingerbread reindeer runaways



£160.00 per person, inclusive of 20% VAT. Children of 10 years or under £90.00. Menu may be subject to slight alteration.
A 12.5% service charge will be added to your bill. **Full payment required** at the time of booking confirmation.

Pre-order: required by Friday 2nd December. **No cancellation, no refund once booking confirmed.**