



**MERRY  
CHRISTMAS**

**FROM**

*the*  
**Beambridge Inn**  
*at Wellington*



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HOTEL • FUNCTION VENUE • RESTAURANT • BAR

**CHRISTMAS MENUS**

### **Christmas Party Lunch Menu**

Available by prior booking and pre-order only  
from Friday 25<sup>th</sup> November 2022 until Saturday 14<sup>th</sup> January 2023  
12-5pm (excluding Sundays, Christmas Day, Boxing Day and New Year's Day)

**£19 per guest | 2 courses**

**£24 per guest | 3 courses**

#### **Starters**

Tomato & Basil Soup (ve/gfa)  
With bread roll and butter

Smoked Mackerel Rillettes  
With toasted ciabatta fingers

Marinated Chicken and Parmesan Salad

#### **Main Course**

Roast Breast of Turkey (gfa)  
With sage and onion stuffing, Yorkshire pudding, cranberry sauce and gravy.

Maple Glazed Gammon Steak (gf)

Pan-fried Gurnard Fillet  
With horseradish crust and vermouth sauce

Wild Mushroom Risotto (ve)  
With parmesan truffle oil

*Main courses served with roasted and new potatoes and fresh seasonal vegetables.*

#### **Desserts**

Windmill Christmas Pudding (gfa)  
Our own recipe Christmas pudding served with brandy sauce.

Sherry Trifle  
Layers of sponge fingers soaked in sherry, strawberry jelly, custard and whipped cream

White Chocolate & After Eight Cheesecake  
With cream

**Tea or Coffee with Mince Pies**

### Christmas Party Dinner Menu

Available by prior booking and pre-order only  
from Friday 25<sup>th</sup> November 2022 until Saturday 14<sup>th</sup> January 2023  
6-9pm (excluding Sundays, Christmas Day, Boxing Day and New Year's Day)

**Monday – Thursday: £23 per guest | 2 courses    £28 per guest | 3 courses**  
**Friday & Saturday: £25 per guest | 2 course    £30 per guest | 3 courses**

#### Starters

Roasted Sweet Potato & Carrot Soup (ve/gfa)  
With bread roll and butter

Crab Cakes (gf)  
With mango and avocado relish

Artichoke & Courgette Gratin (ve/gf)  
With lightly spiced chilli tomato sauce.

Winter Squash, Apple and Hazelnut Salad (ve/gf)

#### Main Course

Roast Breast of Turkey (gfa)  
With pork and apricot stuffing, Yorkshire pudding, cranberry sauce and gravy.

Apple & Bacon Stuffed Pork (gf)  
With a light cider jus.

Mushroom, Chestnut and Thyme Tart (ve)  
With Madeira sauce

Pan-Fried Sea Bream Fillet (gf)  
With sauteed leeks and peas and a mustard and tarragon sauce

*Main courses served with roasted and new potatoes and fresh seasonal vegetables.*

#### Desserts

Windmill Christmas Pudding (gfa)  
Our own recipe Christmas pudding served with brandy sauce.

Lotus Biscoff Cheesecake  
with caramel ice cream

Cheese & Biscuit Platter  
Mature cheddar, Danish Blue and Cricket St. Thomas Brie with a selection of  
savoury biscuits and apple & real ale chutney

Plum & Apple Crumble (ve/gf)  
With cream

**Tea or Coffee with Mince Pies**

### **Christmas Day Lunch**

Available by prior booking and pre-order only.  
Bookings available between 12pm and 3pm

**£70 per adult guest | £30 per child under 12**  
**Children under 5 eat free (special menu and subject to booking conditions)**

#### **Starters**

Spicy Maple & Garlic Cauliflower Bites (ve/gf)

Smoked Fish Platter (gfa)

Smoked trout, smoked halibut, smoked salmon and smoked mackerel with toasted granary fingers and horseradish crème fraiche

Handmade Venison and Black Pudding Scotch Egg  
With smoked bacon jam.

Butternut Squash Soup (ve/gf)

Finished with parmesan, chives and croutons and served with a bread roll

#### **Main Course**

Roast Breast of Turkey (gfa)

With pork and apricot stuffing, Yorkshire pudding, cranberry sauce and gravy.

Braised Lamb Shoulder (gf)

With petit pois and minted mustard mash

Mushroom, Brie & Cranberry Wellington

Pan Fried Halibut (gf)

With potato crust and cider cream sauce.

*Main meals served with roasted and new potatoes and fresh seasonal vegetables.*

#### **Dessert**

Windmill Christmas Pudding (gfa)

Our own recipe Christmas pudding served with brandy sauce.

Belgian Chocolate & Raspberry Torte  
With cream

Creamy Lemon & Coconut Bar (gf/ve)  
With vegan vanilla ice cream

Cheese & Biscuit Platter

Joseph Heler Double Gloucester, Danish Blue, Cricket St. Thomas Brie, Wensleydale & Cranberry and smoked applewood served with a selection of savoury biscuits and apple & real ale chutney

**Tea or Coffee with Mince Pies**

## **Making Your Booking...**

Make a provisional reservation with us via phone, email or in person.

A non-refundable, non-transferable deposit of £10 per person is required (£20 per person for Christmas Day), within 2 weeks of the provisional reservation to secure the table.

We may release provisional bookings without notice if a deposit is not received.

On receipt of the deposit, we will give you a pre-order sheet to complete.

Please indicate menu choices for everyone, along with any dietary/allergy issues on an individual basis.

We will only accept menu choices on our forms either in person or sent electronically.

### **Booking Conditions and Cancellation**

Pre-order sheets are required a minimum of 2 weeks prior to your event, along with full payment for the whole booking.

For Christmas Day full pre-payment is required by Monday 5<sup>th</sup> December 2022 along with your group's pre-order sheet.

We reserve the right to release any booking that has not paid in full as stipulated, and all deposits will be forfeited. The full deposit is non-refundable.


Part deposits (when individual guests cancel from a party), may not be used against the final total, so please do make your guests aware of this when paying a deposit.

v - denotes vegetarian dish.

gf - denotes can be made gluten free - please advise us upon ordering.

ve – denoted dish is suitable for vegan

Full allergen information is available for all our dishes, please ask.



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