



Christmas Day 2018

£75 per person

Starters

Spiced Parsnip & Lentil Soup	Mini Pakora (V) (GF) (Ve)
Homemade Duck Liver Parfait	Caramelised Onion Butter, Toasted Brioche, Port Red Onion Chutney & Roquette
Roast Butternut Squash Strudel	Toasted Pecan Nuts, Maple Syrup, Blue Cheese Cream (V)
Smoked Salmon & Prawn Cocktail	Bloody Mary Dressing, Avocado, Wasabi & Spring Onions
Venison Carpaccio	Sweet 'n' Sour Beetroot, Celeriac Puree, Candid Walnuts, Celery Crisp

Mains

Stuffed Turkey Breast	Confit Turkey Leg Croquette, Roast Potatoes, Pigs in Blankets, Roast Root Veg, Caramelised Onion Puree, Gravy
Classic Beef Wellington	Parsnip Puree, Dauphinoise Potatoes, Wilted Kale, Red Wine Jus
Pan Fried Halibut	Potato Rosti, Wild Mushrooms & Brown Shrimp, Ragout Samphire & Red Wine Jus
Chestnut & Pistachio Nut Roast	Fondant Potato, Chantey Carrots, Roast Shallots & Gravy (V)
Slow Roast Pork Belly	Sweet Potato Purée, Black Pudding Fritter & Plum Sauce

Desserts

Spice Apple Trifle	Mulled Cider Jelly, Nutmeg Custard, Glazed Pecan, Maple Syrup, Nuts & Spiced Apple Donut (GF)
Vanilla Crème Brûlée	Gingerbread Biscuit
Millionaire Cheesecake	Shortbread Base, Caramel, Chocolate & Fudge Pieces
Boozy Bread & Butter Pudding	Rum Custard
Sticky Toffee Christmas Pudding	Brandy Cream
Selection of Local British Cheese	Homemade Chutney, Crackers, Poached Apricots

Please inform us if you have any food allergies when ordering your meals

The Wayfarer | 01257 464600 | info@wayfarerparbold.co.uk



Christmas Day Pre-Order Form 2018

CHRISTMAS DAY	
TIME	
NAME	
COVERS	
RESTURANT	
STARTERS	
SOUP	
PATE	
BUTTERNUT SQUASH STRUDEL	
SALMON & PRAWN COCKTAIL	
VENISON CARPACCIO	
MAINS	
TURKEY	
BEEF WELLINGTON	
HALIBUT	
NUT ROAT	
PORK BELLY	
DESSERTS	
APPLE TRIFLE	
BRULEE	
CHEESECAKE	
BREAD & BUTTER PUDDING	
STICKY TOFFEE XMAS PUD	
CHEESEBOARD	
Notes	