

* Christmas at Wildes

£37 FOR 2 COURSES | £40 FOR 3 COURSES



FOR THE TABLE

Local Artisan Bread, Balsamic Glaze, Olive Oil (VG)

Starters

Brie & Caramelised Red Onion Croquettes (V)
Smoked Mackerel Pâté, Sourdough Toast
Festive Spiced Hummus, Flatbread (VG)
Butternut Squash & Sage Soup (VG)
Honey, Ginger & Chilli Chicken Wings

Mains

Chicken, Brie & Spiced Cranberry Burger
Chips, Coleslaw

Pan-Fried Cod
'Nduja Orzo, Confit Tomatoes, Samphire

All our roasts include roast potatoes,
maple glazed carrots & parsnips,
seasonal vegetables, pig in blanket, jus,
spiced cranberry sauce

- **Cornish Lamb Shoulder Roast**
- **Roast Turkey Crown**
- **Crispy Pork Belly Roast**
- **Nut Roast (VG)**



Dessert

Affogato, Espresso Shot (V)
Black Forest Cheesecake, Compote (V)
Vegan Brownie, Sorbet (VG)
Baileys Crème Brûlée, Shortbread (V)

Artisan Cheese Board (V)
(£7.50 supplement)

Digestif

Choose from:
Limoncello
Amaretto
(Non-alcoholic option available upon request)

(V) – Vegetarian (VG) – Vegan
Please inform us of any allergies or dietary requirements. Allergen information is available upon request, but we cannot guarantee that meals are completely allergen-free

