



THE WELLS



Christmas Parties 2019





The Wells has 4 areas available for booking throughout the holiday season.
Each attractively decorated area has its own character.
It is the perfect venue to thank your staff for all their hard work
or celebrate the season with family and friends.



Yellow Room

Suitable for groups of 8 to 12
Monday to Sunday lunch & dinner



Blue Room

Suitable for groups of 13 to 16
Monday to Friday lunch & dinner
& Sunday dinner



Red Room

Suitable for groups of 17 to 22
Monday to Friday lunch
Sunday to Thursday dinner



Bar Area

Suitable for groups 8 to 10
Monday to Friday lunch
Monday to Sunday dinner

To enquire about availability or discuss requirements please contact
events@thewellshampstead.london
0207 794 3785



Christmas Party Menu options 2019

Groups of 13 or more are required to order from a set menu

To create your personal menu suitable for your guests please choose 3 options from each course

2 courses £27.50 or £32.50 *

3 courses £32.50 or £37.50 *

First course

Soup of the day

Granny Smith apple, Roquefort cheese, endive and walnut salad

Beetroot, mozzarella, cherry tomato, baby gem and basil salad with balsamic dressing

Ham Hock and ratte potato salad, garden peas, spring onion, mustard dressing and poached egg

Smoked salmon, spinach, dill, poached egg with potato, horseradish and shallot rosti

Chicken liver parfait with cornichons, caper berries & toasted rosemary bread

Main Course

Pumpkin, aubergine & courgette bake with spinach, roasted cherry vine tomatoes & parmesan (V)

Goat's cheese grilled red peppers stuffed with mushroom risotto on tomato sauce & spinach (V)

Whole roast partridge, creamy mash, shallot, fine beans, Morello cherry sauce

Red deer loin, dauphinoise potato, spinach, celeriac puree, blackcurrant game jus

Fillet of seabass with sautéed potatoes, greens, samphire, white anchovy & a romesco style sauce

Natural smoked haddock, champ potato, soft boiled egg, and mustard & chive beurre blanc

Corn fed chicken supreme, chestnut mushroom, mash, greens and fine herb chicken jus

Confit duck leg, turnip puree, vegetable dauphinoise and a green peppercorn sauce

28 day dry aged **rib-eye** steak with chips, watercress & tarragon, shallot butter *

35 day aged **sirloin** steak with chips, watercress & tarragon, shallot butter *

28 day aged bavette steak with fine chips, watercress, sauce diable and aioli

Dessert

Dark chocolate pot with clotted cream and cantuccini biscuits

Fresh fruit salad

Sticky toffee pudding with vanilla homemade vanilla ice cream

Seasonal crumble with ice cream

Christmas pudding, brandy butter & custard

Vanilla crème brûlée

Passion fruit and mango cream OR strawberry Pavlova

Chocolate fondant with vanilla ice cream & pecan praline

If you would like to pre order any drinks or wine, please refer to our website where
you can find our drinks list

All parties will be supplied with crackers

