PLEASE JOIN US FOR



2023

AT THE THE WEPRE BAR & GRILL FOOD | DRINKS | ENTERTAINMENT

WEPRE LANE, CONNAHS QUAY, CH5 4JR





CHRISTMAS DAY MENU 25TH DECEMBER





STARTERS

PORCINI MUSHROOM, FIG & GOATS CHEESE TART

served with dressed rocket and chestnut crumble

TOMATO GAZPACHO

served with lemon and dill crab mayonnaise and toasted ciabatta

WILD GAME TERRINE

served with dressed lambs lettuce, toasted focaccia bread and fig & apple chutney

HOMEMADE CELERIAC, PARSNIP & HONEY SOUP

served with parsnip crisps

KING PRAWN AND AVOCADO COCKTAIL

served with a Bloody Mary sauce, shredded gem lettuce, concasse tomato, cucumber ribbons and buttered granary Henllan bread

MAINS

ROAST TURKEY BREAST

served with chestnut & sage pork stuffing, bread sauce, pigs in blankets, seasonal vegetables, goose fat roasties, cranberry sauce and turkey jus

DUO OF LAMB

Mini shepherds pie, lamb rump, creamed cabbage, fondant potato, deep-fried mint leaves with lamb, shallot & mint jus

BUTTERNUT SQUASH WELLINGTON

served with Cajun spiced hassle back potatoes, buttered purple sprouting broccoli and sweet Madeira sauce

PAN-FRIED SEABASS FILLET & TEMPURA KING PRAWNS

served with buttered sesame tender stem broccoli and fine beans, dauphinoise potato and chive veloute

DESSERTS

CLASSIC CHRISTMAS PUDDING

served with brandy sauce and brandy butted ice-cream

SELECTION OF LOCAL WELSH CHEESES

served with crackers, celery, apple, jams and chutneys

GINGERBREAD CREME BRULEE

served with butter shortbread & chocolate dipping sauce

SELECTION OF ICE-CREAMS AND SORBETS

DESSERT TRIO

Trio of chocolate mousse, baileys cream and tuille biscuit

TEA, COFFEE OR HOT CHOCOLATE & A MINCED PIE

PRICE: £75/PP

CHILDREN: £45/PP





BOXING DAY MENU 26TH DECEMBER





FROM 12.00 - 7.30PM

SELECTION OF MEATS

Honey and mustard glazed gammon

Slow-roasted topside of beef

Tender pork loin with crispy crackling

Sage and garlic turkey breast

SELECTION OF VEGETABLES

Roast potatoes

Seasonal greens

Three cheese cauliflower cheese

Carrot & swede mash

Braised sticky red cabbage

Roasted honey-drizzled parsnips



VEG. OPTION AVAILABLE

YOUNG DINERS 10.25

CHOICE OF I MEAT 14.95

CHOICE OF 3 MEATS 17.95



Served with all the traditional trimmings: pigs in blankets, yorkshire puddings, sage & onion stuffing and a classic beef gravy

All classic sauces available

STARTERS

SOUP OF THE DAY 6.25 served with Henllan bread

SALT & PEPPER CHICKEN WINGS 6.80 with spring onion, fresh chilli, coriander and teriyaki dip

HOT & SOUR CHICKEN BITES 7.25 with black sesame seeds, dressed rocket and mint yoghurt dip

CHICKEN LIVER PARFAIT 7.25 with red onion marmalade and toasted Henllan bloomer

ROASTED HARISSA CAULIFLOWER 6.25 with red pepper hummus and toasted flatbread



MAINS

16.00 BEER BATTERED FISH

served with hand cut chips, minted mushy peas and homemade tartare sauce

BUTTERNUT SQUASH & RED ONION TAGINE

14.00 y served with fragrant rice and toasted flatbread

avail. (\$\mathbf{3}\) 15.95 CLASSIC MOULES MARINIERE with white wine and garlic cream sauce, skinon fries and Henllan bread

15.00 DOUBLE BACON & CHEESE BURGER

2 x 6oz chargrilled steak burger with gem lettuce, gherkins, tomato, nacho cheese sauce, toasted bun) burger sauce, skin on fries and slaw





FESTIVE SET MENU AVAILABLE THROUGHOUT DECEMBER MUST BE PRE-BOOKED





STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY

Served with Henllan bread

TRADITIONAL PRAWN COCKTAIL

served with shredded gem lettuce, concasse tomatoes, cucumber ribbons and buttered Henllan bloomer

CHICKEN LIVER PARFAIT

Served with red onion marmalade and toasted Henllan bread

ROASTED MEDITERRANEAN VEGETABLE CROSTINI

Topped with goats' cheese & balsamic glaze

ROASTED HARISSA CAULIFLOWER

served with red pepper, toasted flatbread

MAINS

CLASSIC TURKEY DINNER

Garlic & sage turkey, thyme roasted potatoes, glazed carrots and parsnips, sticky red cabbage, sage & onion stuffing and turkey gravy

FESTIVE BURGER

6oz beef burger, smoked streaky bacon, melted brie, cranberry mayo, sticky pigs in blankets and skin-on fries

CAJUN SPICED SWEET POTATO ROULADE

served with roasted new potatoes and seasonal greens

PAN-FRIED SEABASS

served with pesto linguine, sun-blushed tomatoes, chilli and onion relish

DESSERTS

CLASSIC CHRISTMAS PUDDING

Served with homemade brandied cream sauce

CHEF'S CHEESECAKE

Served with vanilla pod ice-cream

WARM BELGIAN WAFFLE

served with vanilla ice-cream and butterscotch sauce

2 SCOOPS OF ICE CREAM OR SORBET

served with a shortbread biscuit

PRICE:

2 COURSES: £24.95/PP

3 COURSES: £29.95/PP

