



Christmas at *The Waggoners*



Festive menu

From Monday 25th November to Tuesday 24th December and Boxing day

Lunch pre-order for party of six or more

Dinner pre-order only

Nibbles

Freshly baked French baguette with Normandy butter £2.50

Starters

Velouté of Jerusalem artichoke, sun dried tomato croutons and white truffle oil

Scottish smoked salmon, glazed horseradish, lime jelly and lemon balm

Camembert and red onion tart, 3 cheese shavings, aged balsamic vinegar and sweet heritage carrots

Baby fennel salad, Cypriot house marinated olive, avocado salsa and spinach and garlic doe balls (V)

Braised corn-fed chicken terrine, plum compote & char-grilled brioche

Mains

Traditional crown roast turkey, roast potatoes, chateignes, root vegetables, brussels sprouts and pigs in blankets

Pan fried seabass, fennel puree, purple potato bravas and porcini cream

Confit duck leg, spiced red cabbage, almond croquettes and blueberry sauce

Roasted butternut squash, red & white quinoa topped with heritage tomato salsa and dehydrated jalapenos

Grilled sirloin of beef, roasted chateignes, carrots, saffron potato fondant and wild mushroom duxelle

Desserts

Traditional Christmas pudding with salted caramel ice cream and Brandy sauce

Vanilla crème brulée with amaretto biscotti

Avocado and chocolate panacotta

Homemade Tiramisu

Cheese selection with crackers

Two courses £ 24.00

Three courses £ 28.00

Including bespoke Cracker



Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.
A discretionary service charge of 10% will be added to your final bill



Christmas Day at *the Waggoners*



Amuse bouche

Wild mushroom Arancini, white truffle oil

Starter

Cream of Jerusalem artichoke, Parmesan straw (V)

Devon crab and Atlantic cod pancake purse, mushroom velouté

Duck confit and foie gras ballotine, toasted brioche, Marsala jelly and cooked apple

Pumpkin and sage raviolini, tarragon butter and croutons

Main

Roast traditional crown turkey, roast potatoes, chestnuts, Brussel sprouts, pigs in blankets, glazed root vegetables, green curly kale and Perigourdine sauce

Braised leg of lamb Dauphinois potatoes, glazed spicy carrots, minted natural jus

Grilled cherry smoked salmon steak, beetroot slaw and saffron sauce

Roasted butternut squash, root vegetables, chestnuts, tarragon Greek yoghurt, dried fruit sauce and rocket salad (V)

Dessert

Traditional Christmas pudding salted caramel ice cream and Brandy sauce

White chocolate and orange parfait with hazelnut and granola crumble

Homemade Tiramisu

Vanilla and pistachio crème brulée and Biscotti

Cheese selection with crackers



4 course menus £ 85.00
Children under 12 £ 40.00
Including Bespoke cracker



Menu to be pre- ordered by Thursday 19th December 2019

Please do not hesitate to contact us for any dietary or allergy requirements.



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A discretionary service charge of 10% will be added to your bill.



New Year's Eve dinner

Amuse bouche

Wild mushroom consommé, Parmesan cheese straw

Starter

Scottish smoked salmon, pickled heritage beetroot and horseradish cream

Pumpkin raviolini, butternut squash velouté, sage brown butter and truffle

Foie gras ballotine, apple chutney, toasted brioche and caramelized red delicious

Intermediate

Mandarine and Grand Marnier sorbet

Mains

Pan fried halibut, dried Kalamata olives, parsnip gratin Dauphinois, Baby spinach and red wine jus

Roasted thyme and mushroom tart, cheese shavings and rocket salad

Beef fillet and pork ragout, salsify gremolata and Burgundy jus

Dessert

Avocado and chocolate panacotta

Vanilla crème brûlée

Roasted Pineapple and coconut ice cream

Three cheese selection crackers, grape salad and white truffle oil

5 courses menu £65.00

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A discretionary service charge of 10% will be added to your bill.

