



# Christmas at *The Waggoners*



## Festive menu

From Tuesday 27<sup>th</sup> November to Monday 24<sup>th</sup> December and Boxing day  
Lunch and dinner pre- order for party of six or more

### Nibbles

Freshly baked bread with Normandy butter £3.00

### Starters

Velouté of celeriac, poached hen egg and chives croutons(V)

Devon crab with chilli and lime mayonnaise, infused watermelon, basil and mint dressing

Camembert and red onion tart, 3 cheese shavings, aged balsamic vinegar and glazed baby onions

Baby artichoke salad, Kalamata olive salsa, grilled cornbread and confit tomatoes (V)

Ham hock ballotine, Marsala jelly, toasted brioche and apple chutney

### Mains

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

Pan fried seabass, grilled fennel, sweet pepper sauce and saffron potatoes

Confit duck leg braised spiced red cabbage, almonds croquettes and orange sauce

Roasted butternut squash, chilli, spinach, tomato salsa, mascarpone and quinoa (V)

Grilled beef fillet steak, roasted salsify, potato fondante, lemon duxelle (£5 supplement)

### Desserts

Traditional Christmas pudding with salted caramel ice cream and Brandy sauce

Vanilla and white chocolate crème brulée and biscotti

Poached pear and vanilla ice cream, chocolate sauce and grilled almond flakes

Ginger bread cheese cake with marinated mandarine

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 Aroncini, white truffle oil  
Pear and Stilton warm quiche, pear chutney

## 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 cook apple

Goats cheese mousse, roasted heritage beetroot, hazelnut crumble and aged balsamic vinegar

Pumpkin and sage raviolini, tarragon butter and croutons

## Intermediate

Orange and Cointreau sorbet

## Main

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

Rump of lamb Dauphinois potatoes, glazed spicy carrots, minted natural jus

Grilled cherry smoked salmon steak, beetroot slaw, saffron sauce

Roast butternut squash, root vegetables, chestnuts, tarragon Greek yoghurt, dry fruits 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

Ginger bread cheese cake with marinated mandarine

Vanilla and pistachio crème brulée and Biscotti

Cheese selection with crackers



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



Menu to be pre- ordered by Wednesday 19th December 2017

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



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# New Year's Eve dinner



Canapes and Champagne

## Amuse bouche

Wild mushrooms consommé, Parmesan cheese straw

## Starter

Scottish smoked salmon, pickled heritage beetroots 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

Apple and Calvados sorbet

## Mains

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

Roasted thyme mushroom tart, cheese shavings and rocket salad

Beef fillet and oxtail ragout, salsify gremolata and Burgundy jus

## Dessert

Dark chocolate and raspberry fondant

Orange and lemon panacotta, Biscuits Breton

Three cheese selections crackers and white truffle grape salad

6 courses menu £65.00

Menu to be pre order by Thursday 23<sup>rd</sup> December

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