



Christmas at *The Waggoners*



Festive menu

From Tuesday 28th November to Tuesday 24th December and Boxing day

Lunch pre- order for party of six or more

Dinner pre order only

Nibbles

Mixed olives marinated with thyme and garlic £3.50

Freshly baked bread with Normandy butter £3.00

Starters

Roasted butternut squash soup, cumin Chantilly, fresh herbs (V)

Pressed ham hock terrine, pistachios, caramelised red onion and toasted brioche

London smoked salmon, chives whipped cream and croutons

Wild mushroom and spinach crêpe with porcini sauce and rocket salad (V)

Mains

Traditional roast turkey with pigs in blanket, root vegetables, brussels sprouts, chestnuts and Perigourdine sauce

Roast duck legs á l'orange, almonds potato croquette and braised red cabbage

Seared sea bass with garlic and parsley butter clams, braised leeks and artichoke

Baked sweet potato and ricotta tart, warm beetroot salad (V)

Desserts

Traditional Christmas pudding with Brandy custard

Ginger and apple tart fine with vanilla ice cream

Clementine and orange parfait with bitter dark chocolate

Cheese selection with biscuit



Two courses £ 23.00

Three courses £ 26.00

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

Thyme and cheese gougères

Starter

London smoked salmon, horseradish and chives cream
Chestnuts soup with crispy bacon, fresh herbs and crème fraiche (V)
Foie gras ballotine, red onion chutney and toasted brioche

Main

Christmas roast crown and braised turkey leg with all the trimming, Perigourdine sauce
Cod and salmon turban, mini ratatouille, steamed potatoes, mussels cream
Duck a l'orange with almonds potato croquettes, braised spiced red cabbage
Wild mushrooms encase in puff pastry, poached egg, tarragon Hollandaise sauce (V)

Pre-dessert

Blood orange pate de fruits

Dessert

Traditional Christmas pudding with griottines and brandy custard
Frozen white chocolate parfait, clementine, orange and dark chocolate sauce
Marinated sherry and raspberry trifle, creamy mascarpone custard
Pistachio crème brulée with almonds Florentine
Cheese selection with biscuit



5 course menus £ 80.00
Children under 12 £ 40.00
Including Bespoke cracker



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

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



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New Year's Day buffet menu

Starter

Smoked salmon and crusted oak smoked salmon, condiment and lemon wedges

Prawns cocktail with crispy baby gem

Caesar salad, grilled chicken strips, crispy bacon and Caesar dressing

Selection of assorted sliced cured meat, pate and terrine served with pickles and chutneys

Mains

Fish pie

Lamb meat ball in basil tomato sauce

Seafood linguinis in creamy white wine sauce

Roast of the day served with cauliflower cheese, roast potatoes, glazed root vegetables,
gravy and Yorkshire pudding

Paninis selection

Desserts

Selection of fruits skewer

Cake and fresh fruits salad

Homemade chocolate mousse and biscuits

Warm crepes and topping, toffee sauce, chocolate sauce, fruits coulis and vanilla
whipped cream

Cheese plater and crackers

Buffet menu £38 per persons

Kids buffet

Puff pastry sausage roll

Mini burger

Fish goujon and chips

Mac and cheese

Children buffet under 12 £ 20

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