

The Waggoners

Christmas Day 2025

Amuse-Bouche - Gougère aux truffes et Cantal
Savoury Chou bun with truffle & Cantal cheese

Entrées / Starters

Paté en croute de gibier local, chutney de coings
Locally shot game pie with a quince chutney

Aumonière de fruits de mer, bisque et salade d'algues
Savoury pancake filled with crab, scallops & herbs, shellfish sauce & seaweed

Velouté de Topinanbour aux châtaignes et huile d'herbes (GF, V, Vegan available)
Velouté of Jerusalem artichokes, caramelised chetnusts & herb oil

Saumon fumé d'Ecosse, crème de raifort et crêpe de pommes de terre aux herbes (GF available)
Scottish smoked salmon, horseradish cream, herbed potato pancake

Les Plats / Main Courses

Dinde de Noël rôtie avec sa garniture (GF available)
Roast Turkey breast with duck fat roasted potatoes, seasonal vegetables, sage and onion stuffing and pig in blanket

Flétan poché, velouté de moules coco / curry, darphin de patate douce et navets (GF)
Poached Halibut, coconut curried mussel velouté, sweet potato rosti and glazed turnips

Raviolo de chataignes au cèleri fumé, champignons sauvages, sauce bleu d'Auvergne (V, Vegan available)
Smoked celeriac and wild mushrooms chestnut Raviolo with a blue cheese sauce

Desserts

Buche de Noël au chocolat noir, amandes et orange (V)
Dark chocolate Yule log with almond and orange

Nougat glacé aux fruits confits, coulis de mangue (V)
Frozen nougat with confit fruit and mango coulis

Pudding de Noël (V, Vegan available)
Christmas Pudding with Brandy Custard

Café et Truffles
Coffee with Chocolate and Spiced Rum Truffles

£105 per adult, £55 children under 11
Deposit £20.00pp non-refundable - Pre-order only

As we cook from scratch, some dishes may contain trace elements of allergens, nuts and bones.

All prices are inclusive of a 20% value-added tax.

A service charge of 10% will be added to the final bill.