



# Christmas at *The Waggoners*



## Festive menu

From Tuesday 28th November to Sunday 24<sup>th</sup> 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 £4.50

Mixed marinated olives £4.50

### Starters

French onion soup, croutons, melted cheese (GF available)

Home cured salmon gravadlax, horseradish cream and blinis.(GF available)

Chicory, poached pears, blue cheese and walnut salad (GF, VE,V available)

Chicken liver and foie gras terrine, toasted brioche and date chutney (GF available)

### Mains

Roast turkey breast, duck fat roasted potatoes, seasonal vegetables, sage and onion stuffing, pigs in blanket

Fillet of Atlantic cod, crushed potatoes, sour cabbage and crab bisque (GF)

Pumpkin, sage and wild mushrooms ravioli (V, Vegan available)

### Desserts

Traditional Christmas pudding, Brandy custard (V, Vegan available)

Winter spiced cream posset and gingerbread.

Hot chocolate fondant, pistachio ice cream

Cheese selection with crackers and apple chutney (supp £3.50)



Two courses £ 29.00

Three courses £ 34.00



Menu to be pre order 5 workings days in advance for party of 6 or more  
£10 deposit per persons refundable up to 4 days prior the event

Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.

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

No discount card with set menu



# Christmas Day at *the Waggoners*



## Amuse bouche

Chou bun stuffed with truffle and Parmesan (V)

## Starter

Pheasant terrine with port jelly and toasted brioche

Butternut squash and wild mushroom velouté (V, Vegan possible)

Hot smoked salmon rillettes, dill crème fraiche, pumpernickel bread

Caramelised chicory and blue cheese pear tart

## Main

Roast turkey breast, duck fat roasted potatoes, seasonal vegetables, sage and onion stuffing, pigs in blanket

Pan seared seabass, fondant potato, glazed baby turnips, smoked salmon butter (GF)

Light spiced roasted cauliflower, wild mushrooms and hazelnut granola (Vegan)

## Dessert

Traditional Christmas pudding and Brandy custard (V, Vegan possible)

Chocolate and grand Marnier yule log with spiced orange gel

Passion fruit mousse on a chocolate and coconut biscuit

Coffee and marc de Champagne chocolate truffle



4 course menus £ 99.00  
Children under 12 £ 45.00  
Including Bespoke cracker



Menu to be pre- ordered by Friday 15th December  
£20 deposit per persons refundable up to 1<sup>st</sup> December

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



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