



Christmas at *The Waggoners*



Festive menu

From Tuesday 24th November to Thursday 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 £3.50

Starters

Velouté of pumpkin, crispy Parma ham, toasted pumpkin seeds

Scottish smoked salmon and prawns' cocktail, marie rose sauce

Mushroom and cheese ravioli, truffle cream sauce

Ham hock terrine, piccalilli, rocket leaf salad

Mains

Traditional roast turkey, roast potatoes, seasonal vegetables, pigs in blankets

Pan fried seabass, fennel, saffron potatoes, spinach sauce vierge

Sweet red pepper, red and white quinoa, butternut squash, brussels sprout, balsamic reduction, parsley oil

Pork tenderloin, mash potato, celeriac, hispi cabbage, apple cider jus

Desserts

Traditional Christmas pudding, Brandy sauce

Vanilla crème brûlée with shortbread biscuit

Mascarpone and Amaretto Tiramisu

Cheese selection with crackers and apple chutney

Two courses £ 24.00

Three courses £ 28.00



**Menu to be pre order 5 workings days in advance for party of 6 or more
£10 deposit per persons refundable up to 2 days prior the event**

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

Duck confit and foie gras ballotine, rolled in brioche crumbs, confit orange, orange oil

Starter

Native lobster and potato salad, capers, pickled vegetables, parsley oil

Velouté of Jerusalem artichoke, white truffle oil

Warm poussin, mix salad leaf, chicory hazelnut dressing

Pumpkin and sage ravioli, white wine and goat cheese sauce, Parmesan, chives oil

Main

Roast traditional turkey, roast potatoes, Brussel sprouts, pigs in blankets, vegetables, Turkey jus

Rump of lamb, confit shoulder, roasted shallots, mash potato, cavalo nero, rosemary and red wine jus

Curried cauliflower steak, Romanesco, avocado puree, toasted almonds, burned lemon and honey dressing

Pan fried monkfish, swiss chard, Chantenay carrots, courgettes, mash potato, lobster bisque

Dessert

Traditional Christmas pudding salted caramel ice cream and Brandy sauce

Caramelized white chocolate, dark chocolate mousse, mix berries compote and hazelnuts

Roast pineapple, passion fruit, mango sorbet

Cheese selection with crackers, grapes and chutney



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



Menu to be pre- ordered by Tuesday 18th December 2020

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



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 bill.



New Year's Eve dinner

Amuse bouche

Velouté of Jerusalem artichoke, white truffle oil

Starter

Scottish salmon gravlax, dill compress cucumber, lemon crème fraiche, avocado puree

Duck and foie gras ballotine, port and red onion marmalade, rocket leaf, carrot and orange vinaigrette

Salad of heritage beetroots, goat's cheese curd, watercress, hazelnut dressing

Intermediate

Mandarine and Grand Marnier sorbet

Mains

Duck magret, mash potato, port braised red cabbage, celeriac, broccoli, Madeira jus

Pan fried halibut, new potatoes, mussels, courgettes and basil puree, tarragon sauce

Vegetables Wellington, wild mushroom, spinach and truffle sauce

Dessert

Vanilla panacotta, passion fruit compote, mango sorbet

Chocolate mousse, berries compote

Roasted Pineapple and coconut ice cream

Cheese selection crackers, grape and chutney

5 courses menu £65.00

Menu to be pre order by Tuesday 22nd December

Deposit of £20 per persons

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 bill.

