

The Waggon



AT CHRISTMAS

Boxing Day

Starters

White Onion Cider & Thyme Soup, Lincolnshire Poacher Crouton

Twice Baked Mature Cheddar Soufflé, Creamy Brie & Cranberry Sauce

Dill & Lemon Cured Hot Smoked Salmon, Blini, Beetroot & Horseradish Remoulade,
Crème Fraiche & Caviar

Warm Homemade Salt Beef, Pickled Winter Vegetables, Wholegrain Mustard Mayo &
Crusty Bread

Mains

Roast Sirloin of Beef & horseradish hollandaise

Honey glazed pork loin with pickled red cabbage

Roast Leg of English Lamb

Herb roasted turkey wrapped in Parma ham

***All roasts are served with creamed and roast potatoes, honey glazed carrots and
Yorkshire pudding, a rich red wine gravy and a side of seasonal vegetables.***

Roast Loin of Cod, Thai Red Curry Sauce & steamed jasmine rice, Mussels & Asian
Salad £12.95

12 Hour Pot Roast Blade of Beef Cooked in Guinness & Thyme Mash, Creamed Kale &
Bourguignon Sauce

Vegetable & Lentil Nut Roast, Root Veg Mash, Buttered Spinach, Garlic; Rosemary &
Tomato Sauce

Pudding

The Waggon's Christmas Pudding & Brandy Sauce

Dark Chocolate brownie, Vanilla Poached Pear & Pear Sorbet

Vanilla Pannacotta & Mulled Wine Winter Fruits

Seasonal Cheese Plate, Biscuits, Celery, Grapes & Chutney

Thaymar's Ice cream and Sorbets

Three Courses Adults £28.50 Children £18.50

Our products are fresh and locally sourced wherever possible. All food is freshly prepared to order so your patience is appreciated.
If you have any allergies please let us know and we will do our best to adapt the menu to your needs. Thank you.