

The Waggon



AT CHRISTMAS

Dessert

The Waggon's Christmas Pudding & Brandy Sauce £5.50

Dark Chocolate Tart, Vanilla Poached Pear & Pear Sorbet £5.50

Vanilla Panna Cotta & Mulled Wine Winter Fruits £5.50

Banoffee Pavlova, toffee sauce, banoffee ice cream. £5.50

Seasonal Cheese Plate, Biscuits, Celery, Grapes & Chutney £5.50

Black cherry crème brûlée. £5.50

Thaimars Ice cream and Sorbets £4.95

House plate of cheeses, spiced fruit chutney, grapes, celery & crackers £7.95

Vintage Lincolnshire poacher - a deep, strong, mature & full flavoured cheese with a smooth texture & clean after-taste giving a sweet, nutty note.

Sparkenhoe - a handmade, traditional & unpasteurized Red Leicester cheese, bound with lard then matured & ripened for six months on Beech wood shelves, giving the cheese a rich & long lasting flavour. It is a firm textured cheese, chewy yet still pleasantly moist.

Cropwell bishop stilton - a rich & tangy flavoured cheese with a velvety-soft texture that melts in the mouth. The cheese is hand crafted using 17th Century techniques with vegetarian rennet & local milk. A 12 week aging process helps develop the stilton's unique flavour.

Cornish Yarg - a semi-hard cow's milk cheese made in Cornwall from the milk of Friesian cows. The cheese is left to mature after being wrapped in nettles to form an edible rind.

Godminster organic cheddar - a firm pressed distinctively burgundy-waxed cheddar with a rich, mellow & memorable full flavour. Hand made in Somerset from the farm's own cattle.

To Finish...

'Grumpy Mule' a fair trade, Rainforest Alliance certified Columbian coffee from £2.10

A range of teas or hot chocolate with homemade fudge from £1.75

Or ask for our digestives and premium spirit selection