

The Waggon AT HALAM

NEW YEARS EVE

Kir Royale on arrival

Home-made breads & olives, extra virgin olive oil & 8yr aged Balsamic vinegar.

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Curried Parsnip soup with home-made crusty bread.

Pan fried king prawns & red pepper jam, roquette & lemon.

Duck liver and orange pâté, toasted brioche, salad & winter chutney.

Twice baked mature cheddar soufflé, winter pickled vegetables.

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The Waggon's Beef Wellington (served pink) with mushroom duxelle & pâté, encased in puff pastry. Pont neuf potatoes, Madeira cream sauce & winter greens.

Ballotine of chicken breast stuffed with mozzarella & basil, crushed new potatoes & roasted pepper sauce.

Roast rack of lamb, ratatouille and gratin dauphinoise with red wine jus & confit shoulder of lamb.

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

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

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Dark Chocolate Tart, Vanilla Poached Pear & Pear Sorbet

Black Cherry Crème Brulee

Seasonal Cheese Plate, Biscuits, Celery, Grapes & Chutney

Peanut butter & Double Chocolate Brownie, Honeycombe Ice Cream.

Thaymars Ice cream and Sorbets, Pistachio Biscotti.

£49.95 per person.

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.

The Waggon AT HALAM

New Years Day

Starters

Curried Parsnip soup with home-made crusty bread.

Pan fried king prawns & red pepper jam, roquette & lemon.

Duck liver and orange pâté, toasted brioche, salad & winter chutney.

Twice baked mature cheddar soufflé, winter pickled vegetables.

Mains

Roast Sirloin of Beef and horseradish hollandaise

Roast pork loin with pickled red cabbage and stuffing

Roast Leg of English Lamb

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

Ballotine of chicken breast stuffed with mozzarella & basil, crushed new potatoes & roasted pepper sauce.

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

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

Puddings

Dark Chocolate Tart, Vanilla Poached Pear & Pear Sorbet

Black Cherry Crème Brulee

Seasonal Cheese Plate, Biscuits, Celery, Grapes & Chutney

Peanut butter & Double Chocolate Brownie, Honeycombe Ice Cream.

Thaymars Ice cream and Sorbets, Pistachio Biscotti

Adults £25 Children £15

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