

Christmas Party Menu

£23.00 per person

~ STARTERS ~

Spiced Parsnip & Carrot Soup

with a wedge of fresh bloomer

Prawn & Crayfish Salad

served on herby salad with marie rose sauce and brown bread and butter

Ardennes Pâté

served with toasted ciabatta and spiced fruit chutney

~ MAINS ~

Roast Norfolk Turkey

with chipolata, stuffing, cranberry sauce and red wine gravy

Slow Cooked Braised Beef

in a rich wild mushroom & port wine sauce

Poached Salmon Fillet

with a tarragon and chive béarnaise sauce

Courgette, Mushroom & Sweet Pepper Stroganoff

flamed in brandy with paprika and cream

All the above served with seasonal vegetables and roast potatoes

~ DESSERTS ~

Traditional Christmas Pudding

served with brandy sauce

Lemon Mascarpone Cheesecake

with vanilla ice-cream and raspberry coulis

Trio of Chocolate Mousse

dark, milk & white chocolate mousse on a sponge base with wild berries and vanilla ice-cream

A Selection of Cheese & Biscuits

served with celery, grapes and fruit chutney

Christmas Day Menu

£55 Adult / £45 Child (Under 12)

~ STARTERS ~

Broccoli & Stilton Soup

with garlic & black pepper croutons

Hot Oak Smoked Salmon & Tiger Prawns

served on a herby salad with lemon dressing

Charantais Melon Crown

with winter berries & champagne sorbet

~ MAINS ~

Roast Norfolk Turkey & Honey Roast Ham

bacon roll, chestnut stuffing, cranberry and cointreau sauce with red wine gravy

Fillet of Beef Rossini

wrapped in bacon, topped with pate & grilled tomato with a rich madeira sauce

Baked Halibut Fillet

wrapped in filo pastry & baked with a spring onion & lemon cream sauce

Wild Mushroom & Brandy Strudel

wild & fresh mushrooms, brown rice & courgette, with brandy sauce, encased in puff pastry

All the above served with seasonal vegetables and roast potatoes

~ DESSERTS ~

Traditional Christmas Pudding

with brandy sauce and rum butter

Irish Cream & Chocolate Bombe

forest fruits & vanilla ice-cream

Apple & Cinnamon Cheesecake

with raspberry coulis & vanilla icecream

A Selection of Fine Cheese & Biscuits

served with celery, grapes, fruit chutney and a glass of port

~ TO FINISH ~

Fresh Coffee & Chocolate Truffles

How To Book Your Meal

Our dining room will be festively decorated and we are taking Christmas party bookings for dates from Friday 30th November until Saturday 22nd December 2018.

A non-refundable deposit of £5 per person for our Christmas party menu and £10 per person for our Christmas day lunch secures your booking.

A receipt for your deposit will be issued and deducted from your final bill.

Any cancellations must be notified by 10am on the day of the party otherwise full payment will be due.

We will do our best to seat everyone in large parties together but owing to the design of our restaurant area this may not always be possible

Payment in full for Christmas day lunch must be received by **Friday 30th November 2018.**

Once you have confirmed availability of your required date and made a provisional booking please complete the appropriate booking form and return to us within 7 days with your deposit

Most major credit cards accepted.
Please make cheques payable to
The Waggon & Horses

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.

A good selection of wines are available to complement your meal.

**Email: thewaggongraveley@gmail.com
www.thewaggongraveley.co.uk**