



# Christmas Party Menu

£25.00 per person

## ~ STARTERS ~

### SPICED PARSNIP & CARROT SOUP

With a wedge of fresh bloomer

### PRAWN & CRAYFISH SALAD

With marie-rose and brown bread & butter

### FARMHOUSE PÂTÉ

Served with toasted ciabatta & spiced fruit chutney

## ~ MAINS ~

### ROAST NORFOLK TURKEY

With chipolata, stuffing, cranberry sauce and red wine gravy

### BRAISED BEEF BRISKET

Slow cooked with wild mushrooms and a port & wine sauce

### POACHED SALMON FILLET

With a tarragon & chive bearnaise sauce

### MEDITERRANEAN VEGETABLE WELLINGTON

Encased in puff pastry with vegetable gravy

**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 & raspberry coulis

### TRIO OF CHOCOLATE MOUSSE

With wild berries & vanilla ice-cream

### A SELECTION OF FINE CHEESE & BISCUITS

Served with celery, grapes & spiced fruit chutney

# Celebrate with us on Christmas Day

£60 per adult & £45 per child (under 12yrs)

## ~ STARTERS ~

### BROCCOLI & SWEETCORN SOUP

With garlic and black pepper croutons

### CROWN OF OGEN MELON

Filled with exotic fruits & laced with crème de cassis

### HOT OAK SMOKED SALMON & TIGER PRAWNS

With a herby salad & lemon dressing

## ~ MAINS ~

### ROAST NORFOLK TURKEY & HONEY ROAST GAMMON

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

### FILLET OF BEEF ROSSINI

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

### ROAST MONKFISH FILLET

Fresh asparagus & tiger prawns in a creamy white wine sauce

### BAKED SWEET PEPPERS

Gently cooked with a creamy mushroom & butternut risotto

**All the above served with  
Seasonal vegetables and roast potatoes**

## ~ DESSERTS ~

### TRADITIONAL CHRISTMAS PUDDING

With brandy sauce and rum butter

### VANILLA & HONEYCOMBE CHEESECAKE

Wild berries and Chantilly cream

### MOLTEN CHOCOLATE TRUFFLE CAKE

Served warm with vanilla ice-cream

### A SELECTION OF FINE CHEESE & BISCUITS

With celery, grapes, spiced 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 26th November until Thursday 23rd December 2021.

**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 26th November 2021.**

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 and 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](mailto:thewaggongraveley@gmail.com)  
[www.thewaggongraveley.co.uk](http://www.thewaggongraveley.co.uk)**