



WADDINGTON ARMS

Christmas Menu

TWO COURSES £24.95 | THREE COURSES £28.95

STARTERS

Homemade soup of the day, crusty bread (vgo)

Crispy deep fried brie, cranberry dipping sauce

Grilled black pudding, smoked bacon, poached egg, toasted muffin, chive hollandaise

Oak smoked salmon, crab and shallot mayonnaise, crispy capers, toasted sourdough, rocket

MAINS

Roast breast of turkey, cranberry and chestnut stuffing, duck fat roast potatoes, pigs in blankets, root veg mash, gravy

Oven baked cod loin, spring onion mash, green beans, brown shrimp and caper butter sauce

Portobello mushroom kiev, chestnut mushroom risotto, rocket (v)(vgo)

Slow cooked feather blade of beef, crispy cheek, potato gratin, confit leek, shallot puree

DESSERTS

Chocolate and orange sponge, chocolate sauce, vanilla ice cream

Profiteroles, Chantilly cream, salted caramel sauce

Christmas pudding, brandy custard (vgo)

Selection of cheeses, chutney, grapes and crackers



Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) Vegetarian (veo) Vegan option available

All dietary requirements must be communicated upon booking.