

Christmas Booking

Please complete the booking form and return it with your £5 deposit per person.

Name of Party.
 Address.

 Date Required.Time.No in Party.....
 Tel No.Deposit Paid.
 Email.

Festive Party Menu

Starters	Number	Mains	Number	Deserts	Number
Soup		Turkey		Xmas Pudding	
Smoked Salmon		Seabass		Fruit Cocktail	
Melon & Feta		Meat Loaf		Chocolate Ganache	
Mushrooms		Sirloin Steak		Van Ice Cream	
Pate				Cheese Board	
Vegetarian Option					

Christmas Eve Dinner

Starters	Number	Mains	Number	Deserts	Number
Soup		Turkey		Xmas Pudding	
Pate		Rump Steak		Fruit Cocktail	
Chicken Fillet		Roast Chicken		Chocolate Ganache	
Mackerel & Trout		Plaice Roulard		Van Ice Cream	
Feta Pastry		Game Casserole		Cheese Board	
Vegetarian Option					

Boxing Day

Starters	Number	Mains	Number	Deserts	Number
Soup		Lamb Shoulder		Cheese Cake	
Melon		Chicken Breast		Sticky Toffee	
Fish Pate		Topside of Beef		Cheese Board	
Mushrooms		Baked Salmon		Van Ice Cream	
Vegetarian Option					

Welcome to

Christmas 2017

At the Waggon & Horses

We invite you to share a festive celebration at the Waggon & Horses. You can relax in a traditional Christmas atmosphere, enjoying our warm and friendly service. We serve only the very best food, using the freshest products from local producers where possible as we strive to make your festive visit memorable.

Christmas 2017

At The
Waggon & Horses
Matley

New Year's Eve Party Night
 Live entertainment from **ANDY T**
 Plus Table Buffet
£25.00 per person (over 16s)
 Admission to the pub is by ticket only on New Years Eve

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives, or our fish is free from all bones. Our menu descriptions do not contain all ingredients. Please ask a member of staff if you have any special dietary needs. Please ask a member of our management staff for advice on allergens. All weights approximate before cooking. Prices include VAT at the current rate.

300 Mottram Road Matley
Stalybridge SK15 2SU
Tel: 01457764837
joe@waggonhorses.com www.waggonhorses.com



Festive Party Menu

Starters

Freshly Prepared Seasonal Vegetable Soup ✓

served with fresh crusty bread.

Smoked Salmon Crostini

smoked salmon, capers, soft cheese & fresh dill, presented on a warm crostini.

Watermelon & Feta ✓

feta cheese sandwiched with fresh watermelon.

Garlic Mushrooms ✓

fresh mushrooms cooked in a creamy garlic sauce, served with fresh bread.

Chicken Liver Pate

chicken livers & pork blended with brandy & cream, served with warm toast.

Main Course

Roast Breast of Cheshire Turkey

presented with pigs in blankets, chestnut stuffing, roast potatoes, finished with a rich roast gravy.

Sea Bass

fillet of sea bass,

presented on green beans & finished with a prawn & caper sauce.

Pork & Beef Meat Loaf

chef's own recipe.

finished with a rich roast onion gravy.

Sirloin Steak (£3.00 supplement)

chargrilled to your liking & presented with a creamy peppercorn sauce.

All main courses served with roast potatoes & vegetables.

Sweets

Traditional Christmas Pudding with brandy sauce.

Seasonal Mixed Fruit Salad with fresh cream.

Mighty Minted Chocolate Ganache with fresh cream.

Cheese Board a selection of british cheeses.

(£3.00 supplement)

Vanilla Pod Ice Cream

with flavoured topping.

Three Course Lunch £17.95

Three Course Dinner £21.95

The festive party menu is served from the 1st to the 24th December
Monday to Saturday 12noon till 3.00pm & 6pm till 9pm.
This menu is not available after 2pm on Christmas Eve.

Christmas Eve

Starters

Butternut Squash & Goats Cheese Soup ✓

served with fresh crusty bread.

Chicken Liver Pate

presented with a sunflower & pumpkin seed dressed salad.
served with warm wholemeal toast.

Chicken Fillet

chargrilled chicken breast.

presented on a warm potato & watercress black pudding salad.

Smoked Mackerel & Trout Fillets.

presented with dill crème fraiche.

Feta Pastry ✓

feta cheese in a warm tartlet case,
finished with cherry tomatoes, basil & olives.

Main Course

Roast Breast of Cheshire Turkey

presented with pigs in blankets, chestnut stuffing, roast potatoes,
seasonal vegetables & a rich roast gravy.

Rump Steak

chargrilled to your liking,

presented with stilton & chestnut mushroom gratin.

Roast Chicken

whole oven roasted baby chicken,

presented with kohlrabi leaves & winter greens.

finished with a rich red wine sauce.

Plaice Roulard

fresh fillet of plaice stuffed with smoked salmon & spinach,

presented with a crayfish cream sauce.

Game Casserole

mixed game cooked in a rich red wine sauce,

topped with a stilton dumpling.

All main courses served with roast potatoes & vegetables

Sweets

Traditional Christmas Pudding with brandy sauce.

Vanilla Panacotta with winter berry coulis.

Mighty Minted Chocolate Ganache with fresh cream.

Cheese Board a selection of british cheeses.

Vanilla Pod Ice Cream

with flavoured topping.

Three Course Dinner £27.95

The Christmas Eve Menu served at 6.00pm & 8.30pm

Boxing Day

Starters

Freshly Prepared Tomato & Red Pepper Soup ✓

served with fresh crusty bread.

Melon Fusion ✓

with atlantic prawns, ginger & apple crème fraiche.

Smoked Fish Pate

served with hot wholemeal toast & tomato chutney.

Garlic & Stilton Mushrooms ✓

served with crusty bread.

Main Course

Lamb Shoulder

slowly braised in the oven,

finished with a rich red wine jus.

Roast Topside of beef

topped with a yorkshire pudding finished with a rich roast gravy.

Chicken Breast

boneless chicken breast wrapped in oak cured bacon,

finished with a creamy leek sauce.

Baked Salmon

fresh fillet of salmon,

presented with a fresh chive cream sauce.

All main courses served with roast potatoes & vegetables

Sweets

Bailey's Cheese Cake with fresh cream.

Sticky Toffee Pudding served with caramel sauce.

Cheese Board a selection of british cheeses.

Vanilla Pod Ice Cream

with flavoured topping.

Two Course £20.95

Three Courses £24.95

The Boxing Day menu is served on the 26th December 12noon till 8pm

Festive Vegetarian Options

Please choose main course vegetarian option from the list below.

Goats Cheese Tart ✓

fresh goats cheese & mediterranean vegetables
in short crust pastry. served with new potatoes.

Halloumi & Vegetable Kebab ✓

presented on wild rice with a chilli dip.

Mushroom Curry ✓

fresh mushrooms cooked in a medium curry sauce,
served with coriander rice.