

Christmas Booking Form

Please complete the booking form and return it with your deposit.

Name of Party..... Address

Post Code..... Telephone Number.....

Date of Party..... Number in Party.....

Time Dining..... Deposit Paid £.....

£5.00 Per Head Deposit Required with all bookings

Festive Party Menu Choice

Starter	Number Required	Main Course	Number Required	Sweets	Number Required
Soup		Turkey		Christmas Pud	
Pate		Salmon		Fruit Cocktail	
Melon		Pork		Panna Cotta	
Salmon Prawn		Rib Eye Steak		Vanilla Ice Cream	
Mush-rooms		Chicken		Cheese Board	
Black pud		Trio of Sausage			
Total		Total		Total	

Christmas Eve Menu Choice

Starter	Number Required	Main Course	Number Required	Sweets	Number Required
Soup		Turkey		Christmas Pud	
Pate		Veal Steak		Fruit Cocktail	
Salmon Prawn		Sirloin Steak		Panna Cotta	
Poached Pear		Roast Duck		Vanilla Ice Cream	
Waldorf Salad		Chicken		Cheese Board	
Total		Total		Total	

Boxing Day - News Years Day Choice

Starter	Number Required	Main Course	Number Required	Sweets	Number Required
Soup		Pork		Choc Brownie	
Melon		Melon		Cheese Cake	
Pate		Beef		Vanilla Ice Cream	
Mush-rooms		Salmon		Cheese Board	
Total		Total		Total	

Welcome to Christmas

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 fresh-
est products from local producers where possible
as we strive to make
your festive visit memorable.



joe@waggonhorses.com
www.waggonhorses.com

New Year's Eve Party Night

Live entertainment from

ANDY T
Plus buffet

£20.00 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.

All weights approximate before cooking

Prices include VAT at the current rate.

The Waggon & Horses

Festive Celebrations Menu 2011

300 Mottram Road
Matley

Stalybridge

SK15 2SU

01457764837

Festive Party Menu

Served 2nd to 24th December Monday to Saturday 12 till 2 & 6 till 9

Starters

Freshly Prepared Winter Vegetable Soup V

served with fresh bread

Chicken Liver Pate

a blend of chicken liver, brandy & cranberries
served with warm toast

Honeydew Melon V

topped with a winter berry compote

Salmon & Prawn Salad

served with a marie rose sauce & fresh wholemeal bread

Button Mushrooms V

cooked in garlic & herb cream sauce
served with fresh bread

Black Pudding & Bacon Stack

served with a cream mustard sauce

Main Course

Roast Breast of Cheshire Turkey

presented with all the traditional accompaniments,
& a rich roast gravy

Baked Salmon Supreme

topped with a herb crust & finished with a lemon & caper butter sauce

Pork Medallions & Baked Apple

presented with an english mustard & cider sauce

Rib Eye Steak

cooked to your liking served with a peppercorn sauce
(£3.00 supplement)

Chicken Breast

served with a rich tomato chilli sauce

Trio of Festive Sausages

Mixed game - pork & black pudding - pork & chestnut
served on champ mash with a rich red wine gravy

All main courses served with potatoes & vegetables

Sweets

Traditional Christmas Pudding with brandy sauce

Seasonal Fruit Salad with Sherry served with fresh cream

Panacotta topped with rich belgium chocolate sauce

Cheese Board a selection of british cheeses
(£3.00 supplement)

Cart Dor Vanilla Ice Cream

with flavoured topping

Three Course Lunch £15.95

Three Course Dinner £19.95

Christmas Eve Dinner

Xmas Eve Bookings taken for 2 sittings 6pm & 8.30pm

Starters

Freshly Prepared Winter Vegetable Soup V

served with fresh bread

Chicken Liver Pate

a blend of chicken liver, brandy & cranberries
served with warm toast

Chilled Fresh Salmon & Prawns

served with a dill mayonnaise

Poached Pear V

served with crème fresh

Waldorf Salad

Served with mixed leaves & smoked chicken breast

Main Course

Roast Breast of Cheshire Turkey

presented with all the traditional accompaniments,
& a rich roast gravy

Veal Steak

cooked to your liking
served with a white wine rosemary jus

Roast Duck Breast

served with pak choi & a port & orange sauce

Baked Salmon

served with a watercress cream sauce

Sirloin Steak

cooked to your liking
served with a rich red wine & mushroom sauce

All main courses served with potatoes & vegetables

Sweets

Traditional Christmas Pudding with brandy sauce

Seasonal Fruit Salad with Sherry served with fresh cream

Panacotta topped with rich belgium chocolate sauce

Cheese Board a selection of british cheeses
(£3.00 supplement)

Cart Dor Vanilla Ice Cream

with flavoured topping

Three Course Dinner £27.95

Christmas Day Menu available on Request

Boxing & New Years Day

Served Boxing Day 12 till 2pm & 6pm till 9pm

Starters

Freshly Prepared Winter Vegetable Soup V

served with fresh bread

Honeydew Melon V

drizzled with winter fruits

Chicken Liver Pate

a blend of chicken liver, brandy & cranberries
served with warm toast

Button Mushroom V

cooked in a garlic & herb cream sauce
served with crusty bread

Main Course

Roast Loin of Pork

served with apple stuffing & a cider & apple gravy

Chicken Breast

wrapped in bacon topped with a wholegrain mustard sauce

Roast Topside of Beef

served with yorkshire pudding & a rich roast red wine gravy

Baked Salmon

served with a chive cream sauce

All main courses served with potatoes & vegetables

Sweets

Black Cherry Cheese Cake with fresh cream

Sherry laced Fruit Cocktail with fresh cream

Chocolate Brownie with vanilla ice cream

Cheese Board a selection of british cheeses

Cart Dor Vanilla Ice Cream

with flavoured topping

Two Course £19.95

Three Courses £23.95

Festive Vegetarian Options (main courses)

Mushroom & Spinach Wellington

served with all the traditional festive trimmings

Roast Pepper Halloumi

Roast pepper filled with lime & chilli marinated halloumi
served on scented rice

Goats Cheese & Hash Brown

served with beetroot compote with new potatoes