

Name _____ No in Party _____ Callsign _____

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WADARC Christmas Night Out Friday 6th December 2024

[Two Course Set Menu £27.00](#)

[Three Course set Menu £31.00](#)

Starters

1/ Winter Vegetable & Barley Broth (ve)

Option available with whipped herb butter (v)

2/ Wild Garlic Prawns (f) + £2 Supplement

Pan-fried black tiger prawns with wild garlic butter on a toasted crumpet topped with a white wine & chive sauce

3/ Mini Beef Cheek & Stilton Wellington

Herb roasted carrots, grilled vine tomatoes and gravy

4/ Breaded Cricket St Thomas Camembert Wedges (v)

Served with blackberry curd

5/ Chicken & Smoked Ham Hock Terrine

Toasted sourdough, whipped herb butter and winter spiced pear chutney

Main Event

1/ Hand-Carved Roast Turkey

Duck fat and rosemary roasties, glazed roasted root vegetables, sprouts, braised red cabbage, Yorkshire Pudding, apricot & thyme stuffing wrapped in gravy and bacon

2/ Roasted Cod Loin (f)

Wrapped in streaky bacon with sprout pesto, lemon & thyme Hasselback potatoes, broccoli, sprouts and a garlic cream sauce

3/ Braised Beef Cheeks

On a bed of mash with glazed roasted root vegetables, sprouts, crispy red onion and caramelised onion and ale gravy

4 /Festive Hand-Pressed Beef Burger

In a seeded bun, topped with honey gazed streaky bacon and Cricket St Thomas Camembert, with sprout pesto mayo, lettuce and tomato. Served with skin-on-fries, onion rings and cranberry sauce.

5/ Lentil Spinach & Vegetable Wellington (ve)

Lemon & thyme Hasselback potatoes, glazed root vegetables, sprouts and balsamic gravy

6/ Marmalade Glazed Ham Hock

Creamy mash, glazed root vegetables, sprouts and a country vegetable broth.

Sides (additional cost £3 per item)

[Pigs in Blankets, Duck Fat & Rosemary Roasties, Cauliflower Cheese \(v\)](#)

Pudding

1/ Christmas Pudding (v) *With a jug of warm brandy sauce*

2/ Melting Festive Bell (n) (v) *A warm chocolate festive bell, hazelnut praline ice cream and chocolate sauce*

3/ Winter Berry & Peach Tarte Tatin (v) *With a jug of warm brandy mince pie sauce*

4/ Festive Spiced Trifle (v) *Layers of festive spiced sponge, fruit compote and eggnog custard. Topped with cream and fresh strawberries.*

5/ Mulled Fruit & White Chocolate Cheesecake (ve) *With a scoop of coconut vanilla ice cream*

(v) Suitable for vegetarians, (ve) Suitable for Vegans, (n) Dish contains nuts (f) May contain bones and/or shell.

The definitive allergen statement is available at www.chefandbrewer.co.uk

Note: Tea, coffee and drinks are available from the bar for individual accounts.