



WWB

Boxing Day Carvery

Wednesday 26th December from 12pm

2 Course Adult 16.00 / 2 Course OAP 15.00 / 2 Course Child 14.00
3 Course Adult 20.00 / 3 Course OAP 19.00 / 3 Course Child 18.00

Starters

Homemade Cream of roasted parsnip and parmesan soup garnished with parsnip crisps & served with toasted Italian bread

Oven baked creamy garlic mushrooms mushrooms in a homemade cream & garlic sauce oven baked with a sprinkling of mozzarella and served with crusty bread

Asparagus spears in a lightly fried homemade batter served with a black olive and lemon mayonnaise

Lightly fried sole goujons in a delicious light batter served with a tartare dip

Main Courses from The Carvery

Roast Pork and crackling

Thyme Roasted Topside of Beef and horseradish

Roast Turkey with chipolata in bacon & a cranberry & chestnut stuffing

Homemade Braised Beef, brown ale & shallot pie

Main Courses from The Kitchen

Chicken breast in a homemade creamy Dijon mustard sauce with mushrooms & onions

(v+) Trio of Veggie sausages served with a homemade veggie gravy & caramelised onion wheel

Enjoy a selection of accompaniments from our Carvery with seasonal vegetables including brussel sprouts, cauliflower cheese, roast and mashed potatoes, pigs in blankets, homemade Yorkshire puddings, sage & onion and our delicious homemade gravy

Desserts

WWB's Christmas Pud Sundae warm Christmas pudding pieces, vanilla pod ice cream, topped with brandy butter & toasted flaked almonds

Baileys Boozy Brownie Trifle chocolate brownie with a chocolate custard, Baileys Irish cream mixed with maltesers and topped with whipped cream

Homemade Rhubarb & Strawberry Crumble served hot with a creamy custard

Homemade Mint Aero Cheesecake topped with mint aero bubbles

Book here today or call us on 01754 762736