



2 Courses 18.00  
 3 Courses 22.00  
 Excluding 21st & 22nd Dec



With Live Entertainment  
 Fri 21st & Sat 22nd Dec  
 2 Courses 21.00  
 3 Courses 25.00

Join us at Wolfies for our homecooked Christmas fayre menu  
 Served from Saturday 1st December = Sunday 23rd December

On arrival why not add a glass of mulled wine 4.00 or a glass of fizz 5.00

### Starters

**WWB Antipasti skewer**.. a delicious skewer of mozzarella, prosciutto ham, sun blushed tomatoes & olives served on a bed of rocket with toasted Italian bread & drizzled with olive oil

**Homemade English onion soup**.. our homemade onion soup served with toasted bread, sprinkled with cheddar cheese & a drizzle of Worcestershire sauce (v) exchange cheddar for vegan cheese (v+)

**Festive Sausage Trio**.. a trio of honey roasted pigs in blankets served with a mini jug of red onion gravy & stir fried brussels and onions

**Pan fried Mussels**.. pan fried mussels in a homemade garlic butter, tarragon, brandy & cream sauce served with toasted bread

### Main Course

**The Christmas Classic**.. oven roasted turkey with roast garlic & pancetta served with pigs in blankets, winter veg, homemade roast and mash, with a homemade shallot gravy & a chestnut, bacon & cranberry stuffing

**Lamb shank Stew**.. a slow cooked tender lamb shank with carrots, shallots served with creamy mash & red cabbage

**Pork, Guinness & Leek Sausages**.. a trio of sausages served with colcannon mash, baby carrots & caramelised onion wheel with a delicious homemade shallot gravy

**Cranberry Honey Glazed Salmon**.. oven baked salmon cooked in a honey, soy, garlic & cranberry marinade served with baby carrots, grilled asparagus & roasted parmentier potatoes garnished with fresh cranberries & dill

**(v+) WWB Vegan Brussel Pad Thai**.. a twist with some festive... vegan noodles cooked in soy sauce with garlic, spring onions, red chilli, pan fried brussels sprouts, bean sprouts and topped with chopped nuts & served with a charred lime wedge

### Desserts

**(v+) Mini Pavlovas**.. a trio of mini pavlovas filled with fresh whipped cream, strawberry jus, fresh strawberries, fresh blueberries served with fresh mint sprigs (v+) swap whipped cream for whipped coconut cream

**Sticky Figgy Pudding**.. homemade figgy pudding served hot with creamy custard

**White Chocolate Crème Brulee**.. a white chocolate twist on the classic brulee

**Lindt Chocolate Mousse**.. a rich homemade chocolate mousse served with a chocolate reindeer & a pot of pouring cream



Why not finish off with a freshly ground coffee & macarons for only 3.00

For Bookings & Enquiries Call us on 01754 762736

