

DRINKS PACKAGES

WINE

Buy 5 bottles of wine or prosecco & get the 6th free

BEER

Buckets of Corona or Peroni
12 for **£40** or 24 for **£75**

SPIRITS

Sheffield Dry Gin or Sheffield Vodka with your choice of mixers & garnishes **£80**

BAR TABS

Set an amount to suit your budget.

DRINKS VOUCHERS

£4.50 selected house drinks
£6.50 any draught, wine or spirits

ALL DRINKS PACKAGES
MUST BE PRE-ORDERED



TRUE NORTH GIFTS

Shop gifts online:
truenorthbrewco.uk/store

THE SHEFFIELD SCHOOL OF GIN

Learn the history of gin, develop a deep understanding of botanicals & distil your own bottle of gin!

Order tickets:
truenorthbrewco.uk/gin-school

CHRISTMAS EVENTS

BREAKFAST WITH SANTA

Saturday 17th & Sunday 18th Dec
Christmas crafts, write a letter to Santa & receive a special gift. Adults receive full English breakfast & unlimited tea & coffee while children receive full English breakfast & unlimited juice.

£17.50PP

PRE-PAYMENT IS REQUIRED

CHRISTMAS JUMPER DAY!

Fri 9th Dec

Wear your best (or worst) Christmas jumper in support of Save the Children.
Donations welcome

NEW YEAR'S EVE

Food 12pm - 8pm | Special menu

Dine with us & receive a complimentary glass of prosecco to bring in the new year.

DEPOSIT IS REQUIRED

0114 303 4243 | thewaggonssheffield.co.uk/christmas | [thewaggonssheff](https://www.instagram.com/thewaggonssheff) [thewaggonssheffield](https://www.facebook.com/thewaggonssheffield)

T&Cs: For festive and NYE bookings we require a £5pp deposit which will go towards your final balance. A £20pp deposit is required to secure Christmas Day bookings. All bookings must be pre-ordered and paid for in full 14 days before the booking. Please note we do not offer our festive menu, or festive buffet bookings on a Sunday. For our cancellation policy please visit our website. **Allergens:** food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Full allergen information is available on request, including allergen free options.

Key: V Vegetarian, VG Vegan, VGO Vegan option available.

THE WAGGON & HORSES

MILLHOUSES | SHEFFIELD



MERRY CHRISTMAS & HAPPY NEW YEAR

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Book Mon-Fri
between 12pm-4pm
& receive £5 off
per person.

FESTIVE MENU

Available from 16th November 2022 | 3 courses **£28.95**

STARTERS

CHICKEN, HAM & APRICOT TERRINE *with a mulled port jelly* 314 cal

HOT BLOODY MARY SOUP *with seeded crisp bread* VG 409 cal

BRIE & HAZELNUT CROQUETTES *with cranberry compote & watercress* V 891 cal

POTTED SALMON *with pickled capers, shallots & toasted rye bread* 473 cal

WHIPPED FETA, BEETROOT, & RED ONION TART *with a truffle & balsamic dressing* VGO 498 cal

MAINS

EARL GREY BRINED TURKEY *with all the festive trimmings* 1259 cal

SLOW ROASTED PORK BELLY *roast potatoes, sprouts, apple & black pudding fricassée with cider gravy* 729 cal

SLOW BRAISED SHIN OF BEEF *neeps & tatties, crispy kale, Madeira sauce* 851 cal

FENNEL & CHESTNUT LOAF *roast potatoes, tenderstem broccoli & cranberry relish* V 614 cal

FURKEY *with chestnut & Jerusalem artichoke stuffing plus all the festive trimmings* VG 614 cal

ROASTED COD LOIN *broccoli, crushed celeriac with an orange & pistachio dressing* 765 cal

DESSERTS

COLD CHOCOLATE FONDANT *cherry & amaretto compote with shortbread* V 718 cal

CHRISTMAS PUDDING *with vanilla custard* VG 424 cal

CLEMENTINE TART *with rosemary pastry & mascarpone ice cream* V 621 cal

STILTON *with fruit bread & pear and whisky jam* V 464 cal

SELECTION OF FESTIVE ICE CREAMS VG 401 cal

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EARLY BIRD OFFER Book by 31st August 2022 & receive £5 off per person.

BUFFET MENU

MINI YORKSHIRE PUDDINGS *filled with chestnut stuffing & Hendo's glaze*

MAPLE ROASTED PIGS IN BLANKETS

SMOKED MACKEREL & POTATO CROQUETTES

BEETROOT FALAFEL *with tahini yogurt* vgo

PHILLY CHEESE STEAK SLIDERS

ROASTED RED PEPPER, MOZZARELLA & SAGE STROMBOLI v

PORK BELLY & HONEY GLAZED APPLE SKEWERS

CRISPY TACO CUPS *with turtle beans, salsa & sour cream* vgo

JERK SEASONED SWEET POTATO FRIES vg

MINI HASSELBACK BAKED POTATOES vg

SELECTION OF MINI DESSERTS v

MINIMUM 20 PEOPLE

£19.95PP

CHEESE BOARD

£8 per person

*Add a selection of locally sourced British & continental cheeses,
along with Chef Rob's lovely homemade chutney.*

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CHRISTMAS DAY LUNCH

WELCOME DRINK | SMOKED SALMON BLINI vgo

STARTERS

ROASTED BUTTERNUT SQUASH, CHESTNUT & BRAMLEY APPLE SOUP vg

GOAT'S CHEESE, BEETROOT & WALNUT ROULADE *with black olive tuile & winter leaves* v

PARTRIDGE *glazed with pomegranate molasses, pea & pear fricassée & black pudding*

SMOKED SALMON & PRAWN TERRINE *with lumpfish caviar*

MAINS

ROASTED RIB OF BEEF

with beef shin cigar, truffle mash, kale & Bordelaise sauce

PAN-FRIED HALIBUT

*with crispy fried shallots, celeriac & apple purée,
sautéed sprout tops & a saffron & clam velouté*

TURKEY BALLOTINE

with apricot & sage stuffing & all the trimmings

WILD MUSHROOM, CRANBERRY & SPINACH WELLINGTON

with roasted potatoes, sprouts, braised red cabbage & rosemary gravy vg

DESSERTS

WHITE CHOCOLATE & BLACK CHERRY ROULADE *with shortbread crumb* v

CHRISTMAS PUDDING *with brandy custard & orange butter* vgo

YORKSHIRE CHEESEBOARD *pickled shallots & Hendoilli* v

ROASTED FIGS *with mulled wine ripple ice cream & pistachio biscotti* v

SELECTION OF FESTIVE ICE CREAMS *with a stem ginger cookie* vg

*CHILDREN UNDER 12

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£80
ADULT

£30
KIDS*