

FESTIVE MENU

Available from Wednesday 20th November 2024 | 3 courses | £30pp

£5 OFF

per person
Mon - Thurs
12pm - 4pm
ends 19/12/24

TABLE NIBBLES

+£4 per person with a minimum of 4 people sharing

Salami Milano, Prosciutto, Kalamata olives & beetroot falafel with a selection of breads **VGO**

STARTERS

Spiced butternut squash soup with maple yoghurt & toasted seeds **VG**

Crispy herbed Camembert with a cranberry & port chutney **V**

Creamy truffled mushrooms on toasted brioche **VG**

Butterfly king prawns with homemade sweet chilli sauce

Ham hock and leek terrine with mulled cider ketchup & toasted sourdough

MAINS

Pan-roasted cod loin with fine green beans, baby potatoes & beurre blanc

10oz dry-aged ribeye steak with slow-roasted tomato, field mushroom & fries, served with peppercorn sauce +£3 per person

All of the below are served with roasted potatoes, roasted root vegetables, red cabbage & Brussels sprouts **VGO**

16oz Derbyshire lamb shank braised with port & rosemary

Sage & onion stuffed turkey with pigs in blankets

Maple & ginger glazed celeriac wedge **VG**

Chestnut, cranberry & brie roast **V**

DESSERTS

Dark chocolate & brandy tart with caramel honeycomb ice cream **V**

Mulled sticky toffee pudding with vanilla ice cream **V**

Christmas pudding with vanilla custard **VG**

Espresso martini panna cotta served with shortbread

Festive cheese board - Stilton, brie & mature cheddar **V**
with house chutney, fruit & crackers +£3 per person

**FIND
OUT
MORE**

[Click here](#) for full allergens and dietaries. Key: **V** Vegetarian, **VG** Vegan, **VGO** Vegan option available

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