Wothers Day Menu

Sunday 10th March 2024

Two courses £21.95 Three Courses £26.95

To Start

Cream of Asaparagus Soup (v)

Served with baked sourdough.

Portabello Mushroom (v) (gf)

Baked with spinach & goats cheese. Finished with pickled red onion.

Black Pudding Scotch Egg

Finished with mustard mayo.

Smoked Mackerel Pate (*)

With apple relish & horseradish crouton.

Main Course

Hand Carved Topside of English Beef

Served with Yorkshire pudding, roast potatoes & seasonal vegetables. finished with a rich roast gravy.

Pan Seared Salmon Supreme (*)

Presented with charred asparagus & buttered jersey royals. Finished with a blood orange hollandaise.

Confit Chicken Leg (*)

With bubble & squeak cake and bacon & tarragon cream

Herb Crusted Rack Of Spring Lamb (*)

Pan seared to pink. Accompanied with dauphinoise potatoes & tenderstem broccoli, with minted pea puree.

(£6 Supplement)

Forest Mushroom Barley Risotto (vg)(gf)

Finished with crispy leeks & herb oil.

To Finish

White Chocolate & Raspberry Crème brulee (*)

With shortbread

Boe Apple & Lime Gin Cheesecake

& mango sorbet

Sticky Toffee Pudding (gf)

Finished with ginger ice cream

Cheese For One

Trio of local cheeses, served with chutney, grapes & celery.



Please complete the booking form and return with your deposits

	Name of Party.			
	Address.			
	Post Code			
	Tel NoE-Mail			
	Number in Party Time of Booking			
Name		Starter	Main Course	Dessert

(v) Vegetarian (vg) Vegan (df) Dairy Free (gf) Gluten Free (*) Can be Adapted to Gluten Free

FOOD ALLERGIES AND INTOLERANCES. Thank you for choosing to eat at the Waggon & Horses Matley. Before ordering drinks or food, please speak with a member of our staff about any special requirements you may have. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidently come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment and food preparation areas maybe shared and fried items containing different allergens which maybe cooked in the same frying oil.