

THE WIGMORE

FESTIVE MENU

2 COURSE SET MENU 15.95 | 3 COURSE SET MENU 19.95

Available from Thursday 15th November - Monday 24th December.

STARTERS

PRAWN COCKTAIL

With Marie Rose sauce, shredded lettuce, tomato and cucumber.

BUTTERNUT SQUASH SOUP (V)

Butternut squash, roasted vegetables and red lentil soup.

MAINS

COD

Our succulent signature cod, served with chips and a slice of lemon.

THE CRACKER PIE

Free range British turkey and ham, with cranberry, parsnip and sherry. Served with mash, Yorkshire pudding, battered Brussel sprouts and gravy.

HADDOCK

Our signature skin-on haddock, served with chips and a slice of lemon.

CHRISTINGLE PIE (V)

Honey roast parsnips, chestnut, West Country cheddar and leek. Served with mash, Yorkshire pudding, battered Brussel sprouts and gravy.

MISTLEMOO PIE

British beef steak, bacon and port. Served with mash, Yorkshire pudding, battered Brussel sprouts and gravy.

DESSERTS

CHRISTMAS PUDDING

Served with a choice of custard or Bailey's cream.

EXTRA SIDES

BATTERED SPROUTS | 3

Brussel sprouts served in our secret recipe batter.

STICKY TOFFEE PUDDING

Served with ice cream.

PIGS IN BLANKETS | 3

Miniature sausages wrapped in bacon.

Festive menu is available when booked in advance, deposit may be required. This is a set menu and items cannot be exchanged. All prices include VAT. Although we take extra care in preparing our fish, it may contain bones. Please ask a member of our team for any allergen advice.

