



Merry Christmas



from The Waterloo Inn, Biggin

call us on 01298 84284 or e-mail: waterlooinnbiggin@yahoo.co.uk to book

Menu from 28th November until 24th December 2017

Starters

Home made Winter Vegetable Soup – served with bread rolls and butter.

Course Wild Boar Pate with Cognac – served with toast points, apricot & ginger chutney and a small salad.

Sea Bass, Lime & Ginger Fishcakes – two fishcakes served with tartar sauce and a small salad.

Goats Cheese & Red Onion Tart (V) – served with apricot & ginger chutney and a small salad.

Festive Mushroom & Cranberry Pepperpot (V) - served with bread rolls and butter.

Mains

Butterfly Turkey Breast (GF) – served with festive stuffing, pigs in blankets, cranberry sauce and all the traditional accompaniments.

Roast Leg of Lamb with black pudding stuffing – with redcurrant jelly, served with homemade mash and vegetables.

Cider & Bacon Chicken Breast – sliced, whole chicken breast, topped with bacon and cheese, in a creamy cider, sage & rosemary sauce, served with homemade mash and vegetables.

Luxury Fish Pie (GF) – served a choice of vegetables or salad with new potatoes

Ribeye Steak - 9 oz (approx), served with hand cut chips, mushrooms, onion rings and peas.

Vegetable Nut Roast with Apricot & Goats Cheese (V) - served with hand cut chips and salad.

Desserts

Christmas Pudding Basin – served with cream or ice cream.

Individual Cheddar Truckle – served with seasonal biscuits, grapes, celery and Apricot & Ginger chutney.

Grand Marnier Bread & Butter Pudding - served with cream or ice cream.

Sicilian Lemon Melting Pudding - served with cream or ice cream.

Brandy Butter with Clotted Cream Ice Cream Sundae – served with wafers & raspberry sauce.

Coffee & Mince Pie

Two Courses with coffee & mince pie: £16.95

Three Courses with coffee & mince pie: £21.95

