



Festive Menu





What's on this Christmas



Thursday 27th November

FASHION SHOW

By Velvet of Ramsbottom (details to be confirmed)

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Friday 28th November

CHRISTMAS NIGHT MARKET

Stalls 4.00pm – 9.00pm

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Saturday 29th November

CHRISTMAS FANCY DRESS PARTY

7.30pm – 11.30pm (live music)

£20 per ticket (includes glass of Prosecco on arrival)

Raffle prizes • BBQ available on the night



Sunday 30th November

Bagpipes playing at 5.00pm followed by

TURN ON OF CHRISTMAS LIGHTS

Free glass of mulled wine and mince pie

Wreath making class

Come on down and enjoy some mulled wine, bratwurst sausages,
outside bar, music, hot chocolate and cakes.
Pick up a gift or two from our wonderful market stalls.

Christmas Fayre Menu

CLOSED Monday and Tuesday

3rd December – 20 December • 12.00 noon – 8.00pm

NOT AVAILABLE ON SUNDAYS

2 courses £24.95 • 3 courses £28.95 • £10 deposit per person

Pre-order 1 week prior to dining – using booking form overleaf

STARTERS

Roasted Butternut Squash Soup   

Served with crème fraîche and warm rustic bread

Atlantic Prawn and Crayfish Salad 

Served with a Bloody Mary dressing and malted bloomer bread

Potted Duck and Brandy Paté 

Served with apple cider chutney and toasted brioche

Baked Goat's Cheese and Red Onion Marmalade Parcel 

Served on winter leaves, with balsamic glaze

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MAINS

Traditional Roasted Turkey 

Served with all the trimmings

Chilli Glazed Haddock 

Served on sauté potatoes and baby spinach with a white wine sauce

Slow Cooked Beef Short Rib 

Served on creamed mashed potatoes, with rustic roasted potatoes and a maple and bourbon glaze

Smoked Applewood and Broccoli Pithivier  

Served with roasted parsnips, roast potatoes and red wine gravy

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DESSERTS

Warm Christmas Pudding 

Served with brandy sauce

Mulled Berry Cheesecake   

With vanilla ice-cream

Rich Marsala Tiramisu 

Served with crème Anglaise

 Vegetarian

 Vegan

 Gluten Free

 Gluten Free Available

Allergies or intolerances: Please let your server know if you have any allergies or intolerances.

While we do our best to reduce the risk of cross-contamination in our kitchen, we cannot guarantee that any of our dishes are free from allergies and therefore cannot accept any liability.

Christmas Fayre Menu

PRE-ORDER BOOKING FORM

Please indicate number required of each menu choice and if gluten free required and return to The Waggon **1 week prior to dining.**

No. of persons Time Date

Name

Contact Tel. No. Deposit

STARTERS

Roasted Butternut Squash Soup

Atlantic Prawn and Crayfish Salad.....

Potted Duck and Brandy Paté

Baked Goat's Cheese and Red Onion Marmalade Parcel.....

MAINS

Traditional Roasted Turkey

Chilli Glazed Haddock

Slow Cooked Beef Short Rib

Smoked Applewood and Broccoli Pithivier

DESSERTS

Warm Christmas Pudding.....

Mulled Berry Cheesecake

Rich Marsala Tiramisu

Please enter how many for each course

2 Course

3 Course



360 Bolton Rd • Hawkshaw • Bury • BL8 4JL

Telephone: 01204 928968

www.waggonathawkshaw.com



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