



WASING

1759



A PLAN of the Parish and
Manor of Wasing in the County
of Berks

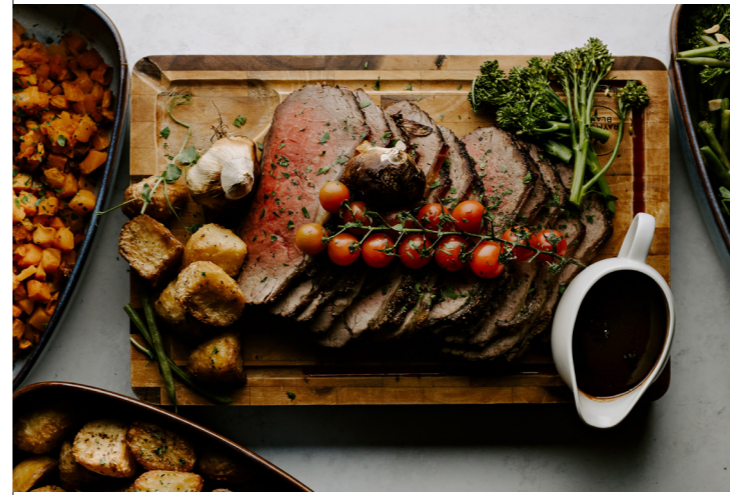
Belonging to John Mount Esq:
Surveyd and Drawn by Josiah Ballard
1763



CHRISTMAS MENU

Wasing's festive package includes arrival canapés, two glasses of prosecco, a three or four course Christmas menu, still and sparkling water, half a bottle of wine per person plus tea and coffee served with petit fours.

There is a Christmas tree with elegant white lights in the Garden Room, Castle Barn and Stables Lodge. We will also provide crackers on the tables to fit with your colour scheme.



GRANARY MENU

CANAPÉS	Bacon & Cumberland sausage roll, shallot puree Wild mushroom arancini and pesto (VE) Smoked salmon, cucumber and caviar Fried brie and cranberry jam (V) Served with two glasses of Le Contesse, Prosecco DOC, Italy (V/VE)
STARTER	Pork cheek fritter, pickled shallot and pancetta and celeriac puree
VEGAN	Artichoke cappuccino, truffle and chives
MAIN COURSE	Turkey ballotine, duck fat roast potatoes, chestnuts, pigs in blankets, sage infused gravy
VEGAN	Roast root vegetable fondants, celeriac, truffle mash, mushroom gravy Served with: Roasted Brussels sprouts, red cabbage, Yorkshire pudding, chestnut stuffing
DESSERT	Gingerbread tiramisu
VEGAN	Chocolate orange tart and vanilla ice cream Coffee/tea, mince pie petit fours
WINES	Please choose one wine from each option below:
WHITE	Homeward Bound, Chardonnay, Australia (V/VE) Leduc, Viognier, France (V/VE) Bird Island, Chenin Blanc, South Africa (V/VE) Touching Vines, Sauvignon Blanc, South Africa (V/VE)
RED	Homeward Bound, Shiraz, Australia (V/VE) Borgo Sena, Montepulciano d'Abruzzo, Italy (V/VE) Ladera, Cabernet Sauvignon, Chile Anciens Temps, Rouge, France (V/VE)

* We cannot absolutely guarantee the absence of trace elements of any particular food. For detailed information on the most common allergens found in our menus, please email your Event Manager.

SMITHY MENU

CANAPÉS	Salt and pepper prawns, chilli, crispy onion, chilli jam Goats cheese, walnut and cranberry tartlet, pickled beetroot, smoked almonds (V) Baked scallop, lime and coriander butter Chicken liver parfait and grape jam on toasted brioche Wild mushroom, truffle and chive crostini (VE) Served with two glasses of Le Contesse, Prosecco DOC, Italy (V/VE)
STARTER	Venison and black pudding scotch egg, celeriac remoulade
VEGETARIAN VEGAN	Blue cheese and mascarpone arancini, salt baked celeriac Mushroom, chestnut and tarragon pate, sour dough, cranberry jam
MAIN COURSE	Beef wellington, thyme jus
VEGAN	Root vegetable wellington, wild mushroom jus Served with: Truffled creamed potato, caramelised sprouts, savoy cabbage, red cabbage jam, honey and garlic roasted butternut squash
SURPRISE COURSE	Wasing Christmas pudding and brandy sauce
DESSERT	Chocolate and Baileys mousse, salted caramel ice cream
VEGAN	Sticky toffee pudding, ginger and salted caramel sauce with vegan ice cream Coffee/tea, mince pies petit fours
WINES	Please choose one wine from each option below:
WHITE	Ramon Bilbao, Monte Llano, Blanco Rioja, Spain (V/VE) Ken Forrester, Petit Chenin Blanc, South Africa (V/VE) Réserve Roquemolière, Picpoul de Pinet, France (V/VE) Mack & Collie, Sauvignon Blanc, New Zealand (V/VE) Sartori, Pinot Grigio, Italy (V/VE)
RED	Ramon Bilbao Journey Collection, Rioja Crianza, Spain (V/VE) Camarada, Malbec, Argentina (V/VE) Boheme, Primitivo, Italy (V/VE) Longue Roche, Merlot, France (V/VE) Frunza, Pinot Noir, Romania (V/VE)

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WASING ORGANIC GRASS-FED BEEF NOSE TO TAIL MENU

Wasing's Farm has achieved its organic status and its produce direct from the farm is encapsulated in our 'Nose to Tail' menu including beef from our wonderful herd of Sussex cattle, fruit from our orchards and herbs from our fields and gardens.

Once you have chosen your Christmas menu, you have the option to swap a starter or main course from the Nose to Tail menu below.

With either Christmas menu, you can swap any of the canapés with the Nose to Tail menu options.

CANAPÉS

Rare beef, horseradish and mini-Yorkshire pudding
Mini beef burger, pickles and tomato
Cottage pie
Peppered beef and blue cheese mousse

STARTER

GRANARY
Pulled shin bonbon, bone marrow sauce, horseradish and pickled carrots

SMITHY
Cheek and oxtail croquette, black garlic ketchup, pickled shallot, mushroom and radish

MAIN COURSE

GRANARY
Roast prime cuts of beef, beef fat roasted potatoes, thyme gravy, carrots with garlic and tarragon, Yorkshire pudding, green beans, sugar snaps and peas with salsa verde

SMITHY
Rib eye of beef, la ratte potatoes, nduja sausage, broad beans and romesco verde

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Wasing Park
Wasing Lane,
Aldermaston,
Berkshire, RG7 4NG



Images by Studio Rouge, Lauren Mitchell & Benjamin Stuart



