



Mmmm  
Christmas  
favourites



## FESTIVE MENU

### STARTERS

**Spiced parsnip and apple soup**, with parsnip crisps and rustic bread. (v)(o)

**Smoked salmon terrine**, with a lemon and dill dressing. (o)

**Stilton and fig pâté**, with granary toast and medjool date and fig compote. (v)(o)

**Blue cheese and walnut soufflé**, with a pear and white wine chutney. (v)

**Chicken liver, Cointreau and orange pâté**, with granary toast and redcurrant jelly. (o)

### MAINS

**Roast breast of turkey**, with chestnut stuffing, roast potatoes, pigs in blankets, honey and thyme roasted carrots and parsnips, Brussels sprouts, red wine gravy and cranberry sauce. (g)

**Braised blade of beef in red wine**, with shallots and forest mushrooms, bubble and squeak and horseradish cream. (g)

**Grilled fillet of sea bass**, served on Mediterranean vegetable risotto with parmesan shavings and basil oil. (g)

**Baked gammon with a ginger and clementine glaze**, with cranberry, orange and port sauce, sauté potatoes and seasonal vegetables. (g)

**Vegetarian mushroom and chestnut suet pudding**, with a rich red wine sauce, sauté potatoes and seasonal vegetables. (v)

### DESSERTS

**Traditional Christmas pudding**, with brandy sauce. (v)(o)

**Christmas panna cotta**, with spiced gingerbread. (v)(o)

**Apple and mincemeat strudel**, with brandy butter and clotted cream ice cream. (v)

**Chocolate rum torte**, served with cream. (v)

**Lemon and raspberry Eton mess**. (v)(g)

**Biscuits, cheese and chutney**. (v)(o)

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SERVED LUNCHTIMES  
AND EVENINGS  
FROM **MONDAY  
4TH DECEMBER  
TO FRIDAY 22ND  
DECEMBER**

Menu available weekdays  
only, and must be pre-booked.

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**BOOK BEFORE 31ST  
OCTOBER TO RECEIVE  
A COMPLIMENTARY  
GLASS OF PROSECCO  
FOR YOU AND ALL  
YOUR GUESTS**

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**2 COURSES £19.50**

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**3 COURSES £24.50**

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A (non-refundable) deposit  
of £5 per head is required  
for each booking.

Menu choices are required  
no later than 10 days  
before your booking.

To book your festive party, call **01509 890 320**, email [enquiries@wheatsheafinn.net](mailto:enquiries@wheatsheafinn.net)  
or hand your completed booking form in at the bar.



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# BOOKING FORM

Name \_\_\_\_\_

Email address \_\_\_\_\_ Contact number \_\_\_\_\_

Date \_\_\_\_\_ Time \_\_\_\_\_ Number of guests \_\_\_\_\_

**A (non-refundable) deposit of £5 per head is required for each booking.**

Please list every party member's name here with their menu order below.

Please tick for any specific dietary requirements

## STARTERS

Spiced parsnip and apple soup

Smoked salmon terrine

Stilton and fig pâté

Blue cheese and walnut soufflé

Chicken liver, Cointreau and orange pâté

## MAINS

Roast breast of turkey

Braised blade of beef in red wine

Grilled fillet of sea bass

Baked gammon with a ginger and clementine glaze

Vegetarian mushroom and chestnut suet pudding

## DESSERTS

Traditional Christmas pudding

Christmas panna cotta

Apple and mincemeat strudel

Chocolate rum torte

Lemon and raspberry Eton mess

Biscuits, cheese and chutney

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