



CELEBRATE
Christmas
with us



FESTIVE MENU 2018

STARTERS

Cream of celeriac soup, topped with toasted hazelnuts and truffle oil, served with rustic bread. (v)(o)

Chicken liver, herb and brandy paté, with Christmas chutney and toasted granary bread. (o)

Smoked salmon with salmon rilette, mustard crème fraîche and dark rye bread. (o)

MAINS

Slow butter roasted turkey breast, with roast potatoes, chipolata and bacon roll, chestnut stuffing, seasonal vegetables and cranberry sauce. (o)

Baked fillet of salmon, with leek and watercress dauphinoise, buttered green beans and a dill and mustard cream sauce. (g)

Braised blade of beef in red wine, with horseradish mashed potato, braised red cabbage and chantenay carrots. (g)

Butternut squash, red onion and cranberry tagine, with chickpea spiced rice. (ve)(g)

DESSERTS

Traditional Christmas pudding, with brandy sauce. (o)

White chocolate and cranberry bread and butter pudding, with vanilla custard. (v)

Christmas Crunchy – spiced winter fruit gelato in a brandy snap basket, with hot chocolate orange sauce (a festive take on our classic Wheatsheaf crunchy). (v)

Tarte au Citron with raspberry sorbet and raspberry coulis. (v)(o)

SERVED LUNCHTIMES
AND EVENINGS
FROM **MONDAY
3RD DECEMBER
TO FRIDAY 21ST
DECEMBER**

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

**BOOK BEFORE
4TH NOVEMBER
TO RECEIVE A
COMPLIMENTARY
GLASS OF PROSECCO
FOR YOU AND ALL
YOUR GUESTS**

2 COURSES £21.00

3 COURSES £26.00

A (non-refundable) deposit
of £5 per person is required
at the time of booking.

Menu choices are required
no later than 14 days
before your booking.

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



BOOKING FORM 2018

Name _____ Email address _____

Home number _____ Mobile number _____

Date _____ Number of guests _____ Time to be seated at your table _____

PROMO CODE Please enter here:

A (non-refundable) deposit
of £5 per person is required
at the time of booking.

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

STARTERS

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|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
| Cream of celeriac soup. (v)(o) | | | | | | | | | | | | | | | | | | | | |
| Chicken liver, herb and brandy paté. (o) | | | | | | | | | | | | | | | | | | | | |
| Smoked salmon with salmon rilette. (o) | | | | | | | | | | | | | | | | | | | | |

MAINS

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|---|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
| Slow butter roasted turkey breast. (o) | | | | | | | | | | | | | | | | | | | | |
| Baked fillet of salmon. (g) | | | | | | | | | | | | | | | | | | | | |
| Braised blade of beef in red wine. (g) | | | | | | | | | | | | | | | | | | | | |
| Butternut squash, red onion and cranberry tagine. (ve)(g) | | | | | | | | | | | | | | | | | | | | |

DESSERTS

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|---|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
| Traditional Christmas pudding. (o) | | | | | | | | | | | | | | | | | | | | |
| White chocolate and cranberry bread and butter pudding. (v) | | | | | | | | | | | | | | | | | | | | |
| Christmas Crunchy (v) | | | | | | | | | | | | | | | | | | | | |
| Tarte au Citron. (v)(o) | | | | | | | | | | | | | | | | | | | | |

Please let us know of any specific dietary requirements

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