



FESTIVE SET MENU

2 Courses £23

3 Courses £28

Starters

- Spiced Roasted Parsnip Soup (ve, o)** – Served with bread to dunk
- Duck Liver & Apricot Brandy Pate (o)** - Served with toasted granary bread
- Scottish Oak Smoked Salmon with Beetroot (g)** – Served with a vodka crème fraiche
- Vegan Chickpea & Sundried Tomato Pesto Pate (ve, o)** – Served with toasted granary bread

Mains

- Slow Sage Butter Roasted Breast of Turkey (o)** - Served with traditional trimmings
- Beetroot Bourguignon (ve, g)** - Served with new potatoes & seasonal vegetables
- Braised Blade of Beef in Red Wine (g)** - Served with creamed potatoes & seasonal vegetables
- Grilled Fillet of Seabass in a White Wine, Dill & Prawn Sauce (g)** - Served with new potatoes & broccoli

Dessert

- Traditional Christmas Pudding** - Served with brandy sauce (vegan & gluten free option available)
- Crème Brulee Bakewell Tart**
- Lemon, Lime & Ginger Cheesecake**
- Wheatsheaf Crunchy** - Honeycomb ice cream in a brandy snap basket with hot chocolate sauce

**AVAILABLE LUNCHTIMES AND EVENINGS
FROM WEDNESDAY 1ST DECEMBER TO THURSDAY 23RD
DECEMBER EXCEPT SUNDAYS**

(This menu is subject to change due to availability and deliveries)

Please be aware that we do require a non-refundable deposit of £10 per head for all festive bookings & we require a pre-order for all bookings 72hrs in advance of your arrival

This menu is compulsory for parties of 10 and over

To book your festive party, call 01509 890320 or

email enquiries@wheatsheafinn.net