



★ STARTER ★

Roasted Tomato Soup, Pesto Cream, Granary Bread (v, o)
Chicken Liver, Brandy & Herb Pate, Granary Toast, Festive Fig Relish (o)
Creamy Mushroom, Stilton & Spinach Vol -au -Vent
Smoked Duck, Orange, Roasted Walnut Salad, Spiced Plum Chutney (g)

☆ MAIN COURSE **☆**

Butter Roasted Turkey Breast, traditional trimmings (o)
Roasted Loin of Pork, Mustard Mash, Seasonal Vegetables, Apple Sauce, Caramelised Red Onion Gravy (o)
Baked Fillet of Salmon, Spinach Dauphinoise, Petit Pois, Prawn, Dill & White Wine Cream Sauce (g)
Parsnip Orzo Risotto with Mascarpone & Sage (v, g)

★ DESSERT ★

Classic Christmas Pudding, Brandy Sauce (vegan & gluten free option available)
Chocolate Orange Cheesecake, Blood Orange Sorbet
Baileys Irish Cream & Salted Caramel Panna Cotta, Shortbread (o)
Apple Strudel Crumble, Custard or Vanilla Ice Cream

This menu is subject to change. v - suitable for vegetarians, g - gluten free, o - option to adapt dish to gluten free

To book your festive party, call 01509 890320 or

email enquiries@wheatsheafinn.net

2 COURSES £28.50 | 3 COURSES £34.50

Available Monday– Fridays Lunchtimes & Evenings and Saturday Evening Only

From 4th December to 23rd December

This menu is compulsory for parties of 15 and over.

A non-refundable deposit of £10 a head is required on booking with the balance due on the day

Pre-orders need to be placed 7 days in advance of your booking date, failure to return your pre-order in time will result in your booking being cancelled.

Please ask for advice if you are vegan, have a food allergy or intolerance. Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen-free as we do prepare all our food in an environment where allergens are present. All of our food is freshly prepared to order, please allow for cooking time.



Christmas 2023 Booking Form

Name	Email Address						
Home Phone Number	Mobile Number						
Date of Booking	Number of guests		Time to be seated at table				
Guest Names							
Please list guest names here with their menu choices							
We require a non-refundable £10 per persor secure your booking; pre-orders must be pla advance. Failure to provide your pre-order 7 result in your booking being cancelled.	ced 7 days in						
Please let us know in advance of any dietary requirements your guests may have							
Starters							
Roasted Tomato Soup							
Chicken Liver Pate							
Creamy Mushroom, Stilton & Spinach V	ol-au-Vent						
Smoked Duck, Orange & Roasted Walnu	ut Salad						
Mains				<u> </u>			
Butter Roasted Breast of Turkey							
Roasted Loin of Prok							
Baked Fillet of Salmon							
Parsnip Orzo Risotto							
Desserts	,	1 1					
Classic Christmas Pudding							
Vegan/ Gluten Free Traditional Christm	nas Pudding						
Chocolate Orange Cheesecake							
Baileys Irish Cream & Salted Caramel P	anna Cotta						
Apple Strudel Crumble							