



Christmas

MENU

★ 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										
<p>Please list guest names here with their menu choices</p> <p>We require a non-refundable £10 per person deposit to secure your booking; pre-orders must be placed 7 days in advance. Failure to provide your pre-order 7 days before will result in your booking being cancelled.</p> <p>Please let us know in advance of any dietary requirements your guests may have</p>										
Starters										
Roasted Tomato Soup										
Chicken Liver Pate										
Creamy Mushroom, Stilton & Spinach Vol-au-Vent										
Smoked Duck, Orange & Roasted Walnut Salad										
Mains										
Butter Roasted Breast of Turkey										
Roasted Loin of Pork										
Baked Fillet of Salmon										
Parsnip Orzo Risotto										
Desserts										
Classic Christmas Pudding										
Vegan/ Gluten Free Traditional Christmas Pudding										
Chocolate Orange Cheesecake										
Baileys Irish Cream & Salted Caramel Panna Cotta										
Apple Strudel Crumble										

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