



# Festive Menu

2 Courses £31.00 / 3 Courses £37.50

## STARTERS

Sweet potato and parsnip bisque, parsnip crisps, granary bread (ve,o)

Chicken liver, brandy and herb pate, sticky fig relish, toast (o)

Watercress, pear and blue cheese salad, candied walnuts, balsamic dressing (g)

Duo of smoked salmon mousse, rocket, mustard dressing, rye bread (o)

## MAINS

Butter roasted turkey breast, traditional trimmings (o)

Braised blade of beef, thyme mash, red wine jus, Bourguignon garnish, honey roasted carrots (g)

Baked fillet of salmon, dauphinois potatoes, petit pois, prawn, dill and white wine sauce (g)

Butternut squash, lentil and almond wellington, new potatoes, greens, cranberry, orange and port sauce (ve)

## DESSERTS

Christmas pudding and brandy sauce

White chocolate, raspberry and amaretto trifle

Mulled wine winter pudding, clementine cream

Apple strudel crumble, vanilla ice cream, cream or custard

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](mailto:enquiries@wheatsheafinn.net)

Available Monday- Fridays Lunchtimes & Evenings and Saturday Evening Only

From 27<sup>th</sup> November to 21<sup>st</sup> 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 our food is freshly prepared to order, please allow for cooking time.



## Christmas 2024 Booking Form

Name \_\_\_\_\_ Email Address \_\_\_\_\_

Home Phone Number \_\_\_\_\_ Mobile Number \_\_\_\_\_

Date of Booking \_\_\_\_\_ Number of guests \_\_\_\_\_ Time to be seated at table \_\_\_\_\_

<b>Guest Names</b>										
<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>										
<b>Starters</b>										
Sweet potato & parsnip bisque										
Chicken Liver Pate										
Watercress, pear and blue cheese salad										
Smoked salmon mousse										
<b>Mains</b>										
Butter Roasted Breast of Turkey										
Braised blade of beef										
Baked Fillet of Salmon										
Butternut squash, lentil and almond wellington										
<b>Desserts</b>										
Classic Christmas Pudding										
Vegan/ Gluten Free Traditional Christmas Pudding										
White chocolate, raspberry and amaretti trifle										
Mulled wine winter pudding										
Apple Strudel Crumble										

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