



# Festive Menu

2 Courses £31.00 / 3 Courses £37.50

Includes festive cracker

## STARTERS

Maple roasted butternut squash soup, toasted pumpkin seeds, granary bread (ve,o)

Chicken liver and brandy pate, onion jam, toasted brioche (o)

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

Smoked salmon, dill crème fraiche, sour dough croute, pickled cucumber (o)

## MAINS

Butter roasted turkey breast, traditional trimmings (o)

Braised blade of beef, creamed potatoes, mulled wine braised red cabbage, roasted carrots & parsnips (g)

Grilled sea bass fillet, crab hollandaise sauce, charlotte potatoes. spinach (g)

Sweet potato, chestnut and cranberry loaf, garlic and herb roast potatoes, mulled wine red cabbage (ve)

## DESSERTS

Christmas pudding and brandy sauce (o)

Black forest trifle

Winter fruit Eton mess (g)

Apple strudel crumble, vanilla ice cream, cream or custard

This menu is subject to change. ve - suitable for vegans, 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

From 3<sup>rd</sup> December to 23<sup>rd</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

Cancellation of any meals with less than 24hrs notice will require full payment of the meal by the party

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 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 2025 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>										
Maple roasted butternut squash soup										
Chicken Liver Pate										
Watercress, pear and blue cheese salad										
Smoked salmon										
<b>Mains</b>										
Butter Roasted Breast of Turkey										
Braised blade of beef										
Grilled fillet of sea bass										
Sweet potato, chestnut and cranberry loaf										
<b>Desserts</b>										
Classic Christmas Pudding										
Vegan/ Gluten Free Traditional Christmas Pudding										
Black forest trifle										
Winter fruit Eton mess										
Apple Strudel Crumble										

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