



Festive Menu

2 Courses £32.50 / 3 Courses £39.50

STARTERS

Parsnip, chestnut and thyme soup served with granary bread (ve,o)

Chicken liver and brandy pate, red onion jam and toasted granary bread (o)

Watercress, pear and blue cheese salad with candied walnuts and a balsamic dressing (gf)

Smoked salmon, buttermilk pancake, beetroot and dill crème fraiche

MAINS

Butter roasted turkey breast served with all the traditional trimmings (o)

Braised blade of beef served with creamed potatoes, braised red cabbage, roasted carrots & parsnips (gf)

Grilled sea bass fillet served with roasted asparagus, sauté potatoes and a white wine velouté (gf)

Sweet potato, chestnut and cranberry loaf served with garlic and herb roast potatoes,
a selection of vegetables and a cranberry gravy (ve)

DESSERTS

Christmas pudding and brandy sauce (o)

Bailey's tiramisu cheesecake

Mulled winter fruit Eton mess (gf)

Apple strudel crumble served with custard

This menu is subject to change. ve – suitable for vegans, gf - gluten free, o - option to adapt dish to gluten free

To book your festive party, call 01509 890320 or

email xmas@wheatsheafinn.net

Available Monday- Fridays Lunchtimes & Evenings

From 1st December to 23rd December

This menu is compulsory for parties of 15 and over.

A non-refundable deposit of £10 per person is required when 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 2026 Booking Form

Date of Booking _____ Number of Guests _____

Contact Name _____ Email Address _____

Contact Phone Number _____

Booked Arrival Time _____ (Food will be served 20 minutes after the booked arrival time)

Guest Names										
Please list guest names here with their menu choices										
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.										
Please let us know in advance of any dietary requirements your guests may have.										
Starters										
Parsnip, chestnut and thyme soup (o)										
Chicken Liver Pate (o)										
Watercress, pear and blue cheese salad (gf)										
Smoked salmon										
Mains										
Butter Roasted Breast of Turkey (o)										
Braised blade of beef (gf)										
Grilled fillet of sea bass (gf)										
Sweet potato, chestnut and cranberry loaf (ve)										
Desserts										
Classic Christmas Pudding										
Vegan/ Gluten Free Traditional Christmas Pudding										
Tiramisu cheesecake										
Mulled winter fruit Eton mess (gf)										
Apple Strudel Crumble										

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