

W h e a t s h e a f I n n

## Christmas 2019

(Available from 2nd December to 23rd December 2019)

### Starters:

Prawn Cocktail with brown bread and butter (GFO)

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Chicken liver and whisky pate,  
Seeded toast with honey and mustard dressed leaves

\*

Carrot and ginger soup  
with brioche roll (V)

### Mains:

Roast turkey with rosemary and cranberry stuffing  
and rich gravy

\*

Beef bourguignon with red burgundy wine sauce

\*

Nut and herb crusted fillet of Salmon  
and new potatoes. (DF)

\*

Vegetable and walnut roast  
With spiced cranberry (Ve)

All served with roast potatoes (unless stated otherwise)  
and fresh vegetables

### Desserts:

Crème brulee with shortbread

\*

Christmas pudding with brandy sauce (V)

\*

Chocolate and raspberry Brownie with ice cream (GFO)

2 Courses £15.5

3 Courses £20

Reservations and pre orders only

(subject to availability, EO&E, Closed Tuesdays we reserve the right to change the menu at short notice)

Allergen friendly catering.....please just ask

# Christmas menu booking conditions

## And information

- The Christmas menu is available from Monday 2nd December until Monday 23rd December 2019 inclusive. Closed Tuesdays
- All Christmas menu items must be pre-ordered 7 days prior to your booking.
- Payment can be made with cash, credit and debit cards.  
We do not accept cheques or American Express
- No deposit required.
- Please let us know as soon as possible about cancellation and change of numbers
- Full allergen information is available. We are happy to cater for special dietary requirements.
- Children portion prices are not available
- Gratuities are left to customer discretion. All gratuities are only shared amongst the staff. 10% is recommended

