

THE WHEATSHEAF INN CHRISTMAS DAY MENU

PRE STARTERS

Canapes on arrival

STARTERS

Carrot & coriander soup served with warm petit pan and butter. (V)

Chicken liver parfait with redcurrant & spiced cordial glaze with granary toast and fruit chutney.

Duck crackers, served with sweet chilli sauce
(vegetables and duck with hoin sauce, tied up in a crisp filo pastry)

Sweet potato falafel served with garlic mayo (V)
(A spiced snack made from a blend of sweet potato, carrot, chickpeas and apricot with coriander leaf)

Cranberry & brie wontons (V)

SORBET

MAIN COURSE

Roast turkey served with bacon wrapped chipolata, sage & onion stuffing, hand cut roast potatoes, yorkshire pudding, parsnips, buttered new potatoes or mashed potatoes and fresh vegetables with rich pan gravy.

Pan seared seabass fillets with mediterranean vegetables drizzled with white wine sauce and roasted cherry tomatoes.

Spiced roast beef with rich pan gravy, served with hand cut roast potatoes, yorkshire pudding, parsnips, buttered new potatoes or mashed potatoes and fresh vegetables.

Mushroom, cranberry and brie wellington, served with roast potatoes and fresh vegetables. (V)
(mushroom, cranberry and brie mix in puff pastry wellington)

Spinach & ricotta lasagne with garlic bread and side salad. (V)

DESSERTS

Christmas pudding with brandy custard
Salted caramel cheesecake
Peachberry crumble
Coffee or Tea with mince pie

£59.95 per person
Kids under 12's £29.95

£10 per person non refundable deposit required to secure your table. Pre order required before 18.12.2018

Fish dishes may contain small bones. Olives may contain stones. Some dishes may contain nuts. All of our food is freshly prepared and cooked to order. If you have any allergies, please inform a member of waiting staff who will advise on all ingredients used.

