



*The Wheatsheaf Inn,
Mother's Day Menu
Sunday 31st March*

STARTERS

Chefs soup of the day (V) with bread roll.

Breaded camebert bites with caramalised onion chutney.

Butchers pate served with caramelised onion chutney and granery toasted bread.

Brushcetta (garlic bread slices topped with chopped tomatoes basil, finish with balsamic glaze)

BBQ chichen wings with BBQ sauce and mixed leaves.

MAINS

Roast topside of beef with essential yorkshire pudding.

Local roast turkey with chipolata, sage and onion stuffing ball.

Roast leg of pork with sage & onion stuffing ball.

Pan fried seabass fillet with meditterean vegetables finished with a white wine sauce.

Mushroom brie and cranberry welligton.(V)

All above are served with new potatoes, roasted potatoes, roasted parsnip and a selection of fresh vegetables.

DESSERTS

Lemon meringue served with mixed berries and cream.

Chef's homemade chocolate brownie topped with vanilla ice cream.

Treacle tart and custard.

Ice cream sundae.

Creme Brulee.

Adult £17.95, Children £8.95

Available Sittings 11.30 am , 2.00 pm 4.30 pm