



## STARTERS

### **Roasted Butternut Squash Soup**

Toasted pumpkin seeds, turmeric yoghurt, warm baguette, cultured butter. (v)

### **Ham Hock Terrine**

Piccalilli, pickled mustard seeds, toasted bread.

### **Cured and Torched Mackerel**

Pickled fennel, mussel purée.

### **Spiced Beetroot and Braised Leek Salad**

Toasted walnuts, pomegranate dressing. (v)

## MAINS

### **Traditional Roast Turkey**

Pig in blanket, roast potatoes, pork and cranberry stuffing, winter vegetables, gravy.

### **Salmon Fillet**

Peas a la française, roasted new potatoes, pickled mussels, herb oil.

### **Wild Mushroom and Chestnut Wellington**

Creamed cabbage, roast potatoes, champagne sauce. (v)

### **The Wheatsheaf Pie**

Slow braised beef brisket and mushroom bourguignon in shortcrust pastry, seasonal vegetables, gravy, hand cut chips.

## DESSERTS

### **Traditional Christmas Pudding**

Brandy sauce.

### **Vanilla Crème Brûlée**

Shortbread biscuits.

### **Pear, Apple and Cinnamon Crumble**

Honeycomb Ice Cream

### **'The Cobbles' Cheeseboard**

Selection of cheeses from Godfrey Williams & Son, Sandbach, with grapes, chutney, celery and crackers.

