



HOT BRITISH WHEATSHEAF SHARING TABLE

*Available for prebooked parties of 8 or more.
Choose either 2, 3, 4 or 5 dishes for your function.*

CHOOSE 2 DISHES for £12.75 per guest.

CHOOSE 3 DISHES for £19 per guest.

CHOOSE 4 DISHES for £24.50 per guest.

CHOOSE 5 DISHES for £28.50 per guest.

FISH AND CHIPS

Mini battered Atlantic haddock, hand cut chips, tartar sauce.

BUTTER CHICKEN CURRY

Marinated chicken, curry sauce, mint yoghurt, rice.

COTTAGE PIE

Braised beef brisket mince, mashed potato, cheddar cheese.

BREADED FRENCH BRIE

Melting deep fried Brie wedges, cranberry sauce. (v)

PORK & APPLE SAUSAGE ROLLS

Handmade pork and apple sausage rolls, honey mustard dip.

HUMMUS

Homemade hummus, pitta bread, tortilla crisps. (v)

CHICKEN STRIPS

Free range chicken fillets, breaded and golden fried, sriracha mayonnaise.

MEDITERRANEAN VEGETABLE CASSEROLE

Mixed peppers, courgettes, red onion, aubergine in a tomato, basil and garlic sauce. (v)

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SALADS £10.50

1 bowl per 10 people

Tomato, cucumber and feta cheese salad.

Homemade red cabbage and red onion coleslaw.

Pomegranate, spinach, red onion, tomato, chick peas salad.

GREAT BRITISH TARTS

Pastry case, filling of choice, baked in a savoury egg custard.

Choose from one filling of the following:

Smoked Salmon & Dill

Cheese & Red Onion (v)

Smoked Bacon & Tomato

Brie & Cranberry

Red Pepper & Smoked Cheese (v)

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SIDES £8.50

1 bowl per 10 people

Garlic & herb new potatoes.

Skin on fries.

Hand cut chips.

Cheesy garlic bread.

Nachos – with salsa, sour cream, guacamole, melted cheese sauce.

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THE WHEATSHEAF MESS

Chantilly cream, fresh berries, meringue shards.

LEMON CURD CHEESECAKE

Oaty biscuit base, zesty lemon curd.

DARK CHOCOLATE BROWNIE

Chantilly cream, popping candy.



*If you have an **allergy or intolerance**, please speak to a member of our team before placing your order.
We use GM vegetable cooking oil—if you require further details please ask.*