THE WHEATSHEAF

HOT BRITISH WHEATSHEAF SHARING TABLE

Available for prebooked parties of 12 or more.
Choose either 3, 4 or 5 dishes for your function.

CHOOSE 3 DISHES for £12 per guest.
CHOOSE 4 DISHES for £16 per guest.
CHOOSE 5 DISHES for £19 per guest.

FISH AND CHIPS
Mini battered Atlantic haddock, hand cut chips
and homemade mushy peas.

INDIVIDUAL COTTAGE PIE
Minced beef in gravy, mashed potato topping and grated
cheese. *Also available with alternative vegetable filling.*

CHICKEN STRIPS
Free range chicken fillets, bread crumbed
and deep fried golden with lemon and garlic dip.

BREADED FRENCH BRIE
Melting Brie wedges, deep fried golden
with cranberry sauce. *(v)*

PESTO PENNE PRIMAVERA
Peppers, cherry tomatoes, courgettes and red onion
with penne pasta in basil pesto sauce. *(v)*

TWO SAUSAGE ROLLS AND WHEATSHEAF RELISH
Handmade pork sausage rolls with honey mustard dip.

BEETROOT AND SQUASH STEW
Cooked in coconut milk and served
with sage pearl barley. *(v)*

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SALADS *(v)*
Choose from one of the following:
Cherry tomato, cucumber and feta cheese mixed salad.
Homemade red cabbage and red onion coleslaw.
Potato salad with red onion, chives, celery and golden beetroot.
Pasta salad with peppers, halloumi and courgettes.

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

Choose from one filling of the following:
Smoked chicken and spinach.
Cheese and red onion. (v)
Smoked salmon and dill
Tomatoes and olives. (v)
Smoked bacon and cheddar cheese.
Cajun chicken and chorizo.
Prawns and parsley.
French brie and cranberry.(v)
Goat cheese and red onion chutney. (v)
Red pepper and pineapple. (v)
Walnut and smoked cheese. (v)

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WHITE AND DARK CHOCOLATE TART
with clotted cream and fruit compote.

LEMON AND LIME CITRUS TART
with whipped cream and chocolate straw.

CHOCOLATE BROWNIE
with chantilly cream topping and popping candy.