

Celebration

– Starters –

SOUP OF THE DAY Warm bread, herb butter. *(v,gfa,dfa)* £7.50

CHICKEN LIVER & PORT PARFAIT Orange gel, brioche fingers, pickled shallots, rocket. *(gfa)* £8.50

CHORIZO & MANCHEGO CROQUETTES Spicy tomato chutney, chilli mayonnaise. £8.50

PAN FRIED KING PRAWNS Chilli, spring onion and sun dried tomatoes on toast. *(df)* £10.50

MARINATED PLUM TOMATO Mozzarella and pesto on focaccia. £9.50

GRILLED MEDITERRANEAN VEGETABLES Gem, pitta bread. *(v,vg,gfa)* £8.50

– Mains –

CHAR GRILLED FILLET OF BEEF Cooked to your liking, spiced corn ribs, hand cut chips, the Wheatsheaf 'Asian Chimichurri', dressed rocket. £39.50
Add a sauce of your choice: Triple peppercorn, Blue Stilton or Red Wine Jus

ROAST TURKEY Sage and cranberry pork stuffing, pig in blanket, crispy roasties, roasted root vegetables, carrot and swede mash, buttered greens, meat juice gravy. *(dfa,gfa)* £23.50

SHOULDER OF LAMB Braised and rolled, roasted new potatoes, confit plum tomatoes, Savoy cabbage, red wine jus. *(dfa,gf)* £23

MEDITERRANEAN VEGETABLE CASSOULET Giant cous cous, yoghurt and mint, pitta. *(dfa)* £19.50

PAN FRIED FILLET OF SEABASS Crispy diced potatoes, roasted courgettes, white wine and chive cream sauce. *(gf)* £22.50

CHEESE & BACON MARROW FAT STEAK BURGER Streaky bacon, sliced medium cheddar, gem lettuce, beef tomato, red onion, Wheatsheaf sauce, garlic and pepper fries. *(gfa,dfa)* £20

PLANT BASED BURGER Field mushroom, gem lettuce, beef tomato, cheddar cheese, Aleppo chilli mayonnaise, garlic and pepper fries. *(v,vga,gfa,dfa)* £19

– Desserts –

CHRISTMAS PUDDING Brandy custard, candied nuts. £8.50

STICKY TOFFEE PUDDING Popping candy, toffee sauce, honeycomb ice cream. £8.50

DARK CHOCOLATE BROWNIE Milk chocolate sauce, popcorn, vanilla ice cream. £8.50

RICH VANILLA CHEESECAKE Coffee sauce, amaretto biscuit, pistachio crumb. £8.50

THE WHEATSHEAF CHEESEBOARD £12.50

TRIO ICE CREAM £7.50

(v) vegetarian. (vg) vegan, (vga) vegan available. (gf) gluten-free. (gfa) gluten-free available. (df) dairy-free. (dfa) dairy-free available.

Kindly be aware that, due to our open kitchen layout, we are unable to ensure our dishes are completely 'free from' allergens. Genetically modified vegetable oil is used in our cooking. If you have any dietary needs or restrictions, please let us know.

A discretionary service charge of 7.5% will be added to your bill. This charge is optional and can be removed at your request. All service charges are distributed among our staff.

CELEBRATION MENU
ORDER FORM

		STARTERS						MAINS							DESSERTS					
NAME:		SOUP OF THE DAY	CHICKEN LIVER & PORT PARFAIT	CHORIZO & MANCHEGO CROQUETTES	PAN FRIED KING PRAWNS	MARINATED PLUM TOMATO	GRILLED MED. VEGETABLES	CHAR GRILLED FILLET OF BEEF *State you sauce choice below*	ROAST TURKEY	SHOULDER OF LAMB	VEGETABLE CASSOULET	PAN FRIED FILLET OF SEABASS	CHEESE & BACON STEAK BURGER	PLANT BASED BURGER	CHRISTMAS PUDDING	STICKY TOFFEE PUDDING	DARK CHOCOLATE BROWNIE	RICH VANILLA CHEESECAKE	THE WHEATSHEAF CHEESEBOARD	TRIO ICE CREAM
EMAIL:																				
TELEPHONE:																				
DATE OF BOOKING:																				
TIME OF BOOKING:																				
NO OF GUESTS:																				
DEPOSIT:																				
		Clearly place ✗ for each guests course choice below																		
GUEST NAME		*If choosing steak, please tell us how you would like it cooked:*																		
1																				
2																				
3																				
4																				
5																				
6																				
7																				
8																				
9																				
10																				
11																				
12																				
TOTALS																				

Note: If an allergen-friendly alternative is required, please state your preferred alternative here. Please also indicate any chosen steak sauce.

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PLEASE HAND IN YOUR COMPLETED FORM TO THE WHEATSHEAF OR EMAIL TO INFO@WHEATSHEAFSANDBACH.CO.UK