



Christmas Day

GLASS OF PROSECCO ON ARRIVAL

ROSEMARY & SEA SALTED BREAD Aged balsamic, olive oil, sun blushed tomato butter. (v,gfa)

—Starters—

ROAST PARSNIP, SAGE & ONION SOUP Roasted chickpeas, infused oil. (v,vg,dfa)

PEAR & CINNAMON RANDY APE GIN CURED SCOTTISH SALMON New potato and chive salad, croute, crispy capers, lemon. (gfa,df)

BEETROOT CARPACCIO Smashed avocado and chilli, lemon and dill dressing. (v,vg,gf,df)

CRISPY FRIED BABY MOZZARELLA BALLS Spicy tomato relish, cool mayonnaise. (v)

STEAK TARTARE Simply chopped prime fillet, herbs and spices topped with an egg yolk. (gf,df)

SMOKED DUCK & ORANGE SALAD Baby spinach and rocket, croutons, toasted walnuts. (gfa,df)

CRAYFISH & ATLANTIC PRAWN 'COCKTAIL' Tempura king prawn, brown bread and butter, pickled shallots, lemon. (gfa,dfa)

—Mains—

ROAST TURKEY Sage and cranberry pork stuffing, pig in blanket, beef dripping roasties, honey roasted root vegetables, carrot and swede mash, buttered savoy cabbage, meat juice gravy. (gfa,dfa)

PAN FRIED FILLET STEAK White truffle mashed potatoes, balsamic glazed cherry tomatoes, green beans, wild mushroom and thyme jus. (gf)

SLOW BRAISED SHOULDER OF LAMB Flaked and rolled, hasselback potatoes, roasted plum tomato sauce, buttered green beans and sweet peas, rosemary jus. (gf)

PAN FRIED LOIN OF COD Creamy mashed potatoes, spiced puy lentils, pak choi, white wine and chive cream sauce. (gf)

CRISPY PORK BELLY Roasted new potatoes, charred apple purée, pork and sage croquette, white onion velouté, buttered green beans, cider jus. (gfa)

PLANT BASED TURKEY Stuffed with a sage stuffing, roasties, honey roasted root vegetables, carrot and swede mash, buttered savoy cabbage, vegetable gravy. (v)

—Desserts—

CHRISTMAS PUDDING 'CAKE' Brandy custard, candied nuts.

STICKY TOFFEE PUDDING Lotus biscuit fudge, toffee sauce, honeycomb ice cream.

RICH DARK CHOCOLATE BROWNIE Peanut butter sauce, vanilla ice cream. (gfa)

CREAMY VANILLA CHEESECAKE Chocolate orange shards, passion fruit gel, raspberry coulis. (gfa)

THE WHEATSHEAF COLTON BASSET STILTON & PORT PLATE Creamy blue Stilton cheese, macerated in port with grapes, chutney, celery, water biscuits. and a glass of port.



£99 a head (£40 deposit required per person at time of booking). | £45 child under 11 years

(v) Vegetarian. (gf) Gluten free (gfa) Gluten free available. Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements. 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.



CHRISTMAS DAY ORDER FORM

Name:		STARTERS						MAINS						DESSERTS					
Email:		ROASTED PARSNIP & PEAR SOUP	SMOKED CORNISH MACKERAL PATÉ	PROSCHUTTO, BOCCACHINI CRUMPET	SWEET POTATO & COURGETTE ROSTI	VENISON CARPACCIO	CRAYFISH & ATLANTIC PRAWN 'COCKTAIL'	TRADITIONAL ROAST TURKEY	PAN FRIED FILLET STEAK	PAN-FRIED GRESSINGHAM DUCK BREAST	HERB CRUSTED FILLET OF HADDOCK	BUTTERNUT SQUASH, PEARL BARLEY & BEETROOT PITIVIER	CRISPY PORK BELLY	CHRISTMAS PUDDING	STICKY TOFFEE PUDDING	RICH DARK CHOCOLATE BROWNIE	MADAGASCAN VANILLA BEAN CHEESECAKE	THE WHEATSHEAF CHEESEBOARD	
Telephone:																			
Date of Booking:																			
Time of Booking:																			
No of Guests:																			
Deposit:																			
GUEST NAME		<i>clearly place X for each guests course choice below</i>																	
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..