



Christmas Day at *The Wheatsheaf*

PROSECCO ON ARRIVAL FROM 12PM

FOOD SERVED FROM 1PM



---- STARTERS ----

Porcini & Chestnut Soup (GFA, DF, VE)

homemade bread, black truffle oil

King Prawns (GFA)

chilli & lime salsa, sourdough croutons, prawn head vanilla bisque

Sous Vide Duck Breast (GF, DFA)

port reduction, celeriac remoulade, chicory

Confit Chicken & Leek Terrine (GFA)

apple & pear chutney, toasted brioche

---- MAINS ----

Turkey Crown (GF, DFA)

seasonal vegetables, roast potatoes, yorkshire pudding, gravy, pig in blanket, pork & sage stuffing

Butternut Squash (GF, DF, VE)

ratatouille, oyster mushrooms, baby potatoes, roasted red pepper sauce

Herb Crusted Lamb Rump (GF)

fondant potatoes, pois fricassée, bacon lardons, smoked artichoke purée, maple & soy glazed carrot, red wine jus

Cod Loin (GF)

broad beans, baby leeks, saffron risotto, lemon verbena

---- DESSERTS ----

Traditional Christmas Pudding (GFA, DFA)

brandy anglaise

Dark Chocolate Tart (GFA)

Black Forest gel, whipped mascarpone, boozy blackberries

Orange & Cranberry Sponge

white chocolate sauce, cinnamon tuile, vanilla ice cream

Hibiscus Sponge (VE)

fruits of the forest, basil, lemon verbena, raspberry sorbet

GF: gluten free GFA: gluten free available DF: dairy free DFA: dairy free available VE: vegan

