



CHRISTMAS FAYRE

The Wheatsheaf

TWO COURSES £30

THREE COURSES £35

STARTER

SMOKED SALMON

baked lemon dressing, pickled cucumber,
house focaccia
(gfa)

TOMATO & SMOKED ONION TART

gruyere cheese, wild rocket salad
(gfa, dfa)

PARSNIP & TRUFFLE SOUP

homemade bread, salted butter
(gfa, dfa)

VENISON CARPACCIO

lilliput capers, king oyster mushroom,
red wine jus
(gf)

MAINS

TURKEY CROWN

seasonal vegetables, roast potatoes, pigs in
blankets, yorkshire pudding, stuffing, gravy
(gfa, dfa)

VEGAN NUT ROAST

seasonal vegetables, roast potatoes, stuffing,
gravy
(gfa, dfa)

SEABASS FILLET

vin blanc & confit tomato risotto,
cavolo nero
(gf)

PORK LOIN

glazed carrots, pomme mousseline, kale, gravy
(gf, dfa)

DESSERT

CHRISTMAS PUDDING

brandy anglaise
(gfa, vea)

GOLDEN CHOCOLATE CRÉMEUX

spiced pineapple, vanilla ice cream
(gf)

SPICED PUMPKIN LOAF CAKE

candied pecans, caramelised biscuit ice
cream

COGNAC POACHED PEAR

tonka bean mascarpone,
Titchmarsh damson coulis
(gf)

Vegan Dessert Option Available

