Christmas At The Wheatsheaf

Available Dec 1st -19th

Parties of 4-50 people. Pre Bookings only (10% deposit pp)

Festive Starters

Oven Baked macaroni in a smoked Cheddar sauce, topped with garlic bread crumbs served with festive chutney (gf)

Honey roasted seasonal vegetable soup, topped with parsnip crisps and served with sour dough (gfo/vg)

Chicken liver pate laced with whiskey and honey served with seasonal chutney, toasted sea salt and rosemary foccacia

King prawns, smoked salmon and avocado cocktail with a bloody Mary, Marie Rose sauce (gfo)

Chicken and Chorizo croquettes with Parmesan shavings and truffle oil mayo

Seasonal Main Courses

Butter basted Norfolk turkey breast infused with fragrant herbs, served with goose fat roast potatoes, saute sprouts, honey roasted root veg, braised red cabbage, pigs in blankets, Yorkshire pudding and cranberry stuffing (gfo)

Beetroot Wellington, olive oil, garlic and thyme potatoes, buttered savoy cabbage and a redcurrant and red wine jus (vg)

8 hour slow cooked pork belly, served with goose fat roast potatoes, saute sprouts, honey roasted root veg, braised red cabbage, pigs in blankets, Yorkshire pudding and cranberry stuffing (gfo)

Chefs hand raised proper steak and ale pie served with honey roasted root veg, mash or chunky chips and gravy

Pan fried sea bass fillet on ratatouille ,with saffron potatoes and green beans finished with basil oil (gfo)

6oz Steak Burger with smoked jam, Monterey jack cheese, burger sauce, pickles and coleslaw in a seeded bun with fries (gfo)

To Finish.....

Lemon posset with Champagne sorbet finished with raspberry coulis (gfo)

Rich chocolate brownie served with warm chocolate sauce and honeycomb ice cream (gfo)

Classic Christmas pudding served with Brandy Cream or vanilla pod ice cream

Apple and cinnamon crumble topped with salted caramel oats served with custard or ice cream (gfo)

Vanilla pod cheesecake with blueberry compote, finished with a salted caramel oat crumb and fresh cream (gfo)

Tiramisu Affogato
Vanilla ice cream , double shot of espresso coffee whipped cream, sponge fingers and a dusting of cocoa powder

Two courses £26
Three courses £32