

STARTER

Celeriac & Fennel Soup

With Fresh Artisan Bread & Butter
(V/Vegan Option)

Clam & Smoked Bacon in Cider

Creamy Broth with Fresh Artisan Bread & Butter
(GF option available)

Radicchio, Chestnut & Blue Cheese Salad

With Pomegranate & Honey Dressing
(V/GF)

Roasted Hog & Sage Rillette

Slow Roast Pork Shoulder, Onions and Sage in a Traditional Rillette
Served with Sour Dough Toast, Butter & Smoked Sea Salt.

MAIN COURSE

Christmas Dinner

Roasted Turkey Crown, Pigs in Blankets, Sage & Onion Stuffing,
Roast Potatoes, Braised & Spiced Red Cabbage,
Maple Glazed Carrots, Brussel Sprouts & Gravy

Vegan Christmas (v)

Lentil, Nut & Apricot Roast, Roast Potatoes,
Braised & Spiced Red Cabbage, Maple Glazed Carrots,
Brussel Sprouts & Gravy

Streaky Bacon Wrapped Chicken

Filled with melting Garlic & Herb Butter.
Served with Boulanger Potatoes & Fine Green Beans
(GF)

Sea Bass Fillet & Brown Shrimp Butter

With New Potatoes & Fine Green Beans



The
Wheatsheaf

BEETHAM

FOUNDED 1609



Menu available on Pre-Order Only from 1st
December to 23rd December 2019

Groups of 10 to 45

PUDDING

Traditional Christmas Pudding

With Brandy Sauce

Orange & Rhubarb Posset

(GF)

Homemade Sticky Toffee Pudding

Made with Sticky Toffee Sauce and served with Double Cream

Cheese & Biscuits

Local Blue Cheese & Brie served with Sour Dough Crackers

Plum & Damson Sorbet

2 Scoops of Delicious Sorbet from English Lakes

2 COURSES £17.95

3 COURSES £21.95

Tea, Coffee, Homemade Mince Pies, Christmas
Crackers & Festive Cheer

