

2 COURSES £24.95



3 COURSES £29.95

STARTERS

**Truffled Parsnip Soup (v)**

With Fresh Artisan Bread

**Smoked Salmon & Horseradish Bruschetta**

With Dressed Watercress

**Duck Liver & Port Pâté**

With Spiced Plum Chutney and Artisan Toasts

MAIN COURSES

**Christmas Dinner**

Roasted Turkey with all the Trimmings

**Vegan Christmas Dinner (v)**

Roasted Vegetable and Nut Roast with all the Trimmings

**Braised Short Rib of Beef**

In a Guinness Gravy With Brown Butter Colcannon Mashed Potatoes

**Grilled Sea Bass**

With Sauce Vierge and Fondant Potato

PUDDING

**Christmas Pudding (v)**

With Brandy Sauce

**Crème Brûlée (v)**

And a Homemade Ginger Biscuit

**Chestnut and Rum Chocolate Pot (v)**

With Pouring Cream

Available on pre-order only

To book your table:

-Call us on 015395 64652

-Email [stay@wheatsheafbeetham.com](mailto:stay@wheatsheafbeetham.com)

Minimum group size 20