

The Wheatsheaf @ Bough Beech

Christmas Fayre Menu 2024.

Two Course 33 Three Course 39

Cocktails & Mocktails. 9.00 / 7.00

Wheatsheaf Royale, Mocktail Royale
Festive Bramble, Mocktail Bramble
Christmas Spritz, Mocktail Spritz

Starters.

Sauteed Garlic King Prawns, Spring Onion, Chive, Sweet Chilli, Straw Potato. gf
Mushroom & Thyme Soup, Shimeji Tempura, Rosemary & Sea Salt Focaccia. v
Box Baked Camembert, Cranberry & Orange Compote, Crusty Bread. v
Pressed Chicken & Ham Hock Terrine, Walnut & Apple Salad, Crusty Bread.
Warm Beetroot & Chorizo Salad, Pear, Orange, Watercress. gf

Mains.

Roast British Turkey Breast, Pigs in Blankets, Sage & Apricot Stuffing, Roast Potatoes, Seasonal Vegetables, Cranberry Compote.
Montreal Estate Venison Bourguignon, Bacon, Woodland Mushrooms, Dauphinoise Potato, Crusty Bread.
8oz Sirloin Steak (Recommend Medium) Sauteed Mushrooms, Confit Tomato, Thick Cut Chips, Onion Rings, Watercress, Peppercorn Sauce. gf (8.00 Supp)
Sweet Potato & Coconut Curry, Basmati Rice. Naan, Poppadom, Mango Chutney vg,gf
Fillet of Sea Bass, Artichoke, Fennel, Courgette, Mussel & Prosecco Velouté.

Desserts.

Chocolate & Hazelnut Mousse, Raspberry Compote, Toasted Hazelnuts. v
Malteser Cheesecake, Chocolate Sauce. v
Sticky Date Pudding, Salted Caramel, Vanilla Ice Cream. v
Coconut & Vanilla Rice Pudding, Rhubarb & Ginger Compote. Vg
British Isles Cheeseboard, Grapes, Celery, Crackers, Chutney. (5.00 Supp)

[Book Your Christmas Party During November and Receive a Complimentary Cocktail for Everyone!](#)