

New Years Day

THE WHEATSHEAF
Bingham

Small Plates

CHICKEN & LEEK TERRINE

Bacon Jam, Crispy Sourdough
(GF*)

BHAJI SCOTCH EGG

Mango Chutney, Poppadoms
(V) (GF)

SMOKED SALMON & SHRIMP ROULADE

Textures of Beetroot, Watercress
(GF)

FRENCH ONION SOUP

Homemade Bread & Butter
(V) (GF*)

HAM HOCK & CHEDDAR CROQUETTE

Sundried Tomato Relish

for the table..
Marinated Olives

3.75pp

on the side

4.95

Garlic & Rosemary Roasties

Braised Red Cabbage

Cauliflower Cheese

Festive Vegetables

Buttered Mash

Roasts

ROAST TURKEY BREAST

Pigs in Blankets, Roast & Mash Potatoes, Yorkshire Pudding,
Cranberry Sauce, Herb Stuffing, Festive Vegetables, Gravy
(GF*)

ROAST SIRLOIN OF BEEF

Pigs in Blankets, Roast & Mash Potatoes, Yorkshire Pudding,
Horseradish Sauce, Herb Stuffing, Festive Vegetables, Gravy
(GF*)

SUNDAY ROAST PLATTER- TURKEY, BEEF & LAMB

Pigs in Blankets, Roast & Mash Potatoes, Yorkshire Pudding,
Herb Stuffing, Festive Vegetables, Gravy
(GF*) +3.00

ROAST LEG OF LAMB

Pigs in Blankets, Roast & Mash Potatoes, Yorkshire Pudding,
Mint Sauce, Herb Stuffing, Festive Vegetables, Gravy
(GF*)

ROAST GAMMON

Pigs in Blankets, Roast & Mash Potatoes, Yorkshire Pudding,
Herb Stuffing, Festive Vegetables, Gravy
(GF*)

GOATS CHEESE PARCEL

Parcel of Goats Cheese with Leek & Chestnuts, Roast & Mash Potatoes,
Yorkshire Pudding, Herb Stuffing, Festive Vegetables, Gravy
(V)

Main Plates

BEEF BOURGUIGNON

Buttered Mash, Roasted Parsnips
(GF)

BRIE STUFFED CHICKEN

Dauphinois Potato, Cabbage & Bacon, Jus
(GF)

PAN FRIED ORZO

Butternut Squash, Hazlenut, Goats Cheese Curd
(V)

REAL ALE BATTERED HADDOCK

Fat Chips, Crushed Minty Peas, Tartare, Lemon
(GF*)

CRISPY CHICKEN BURGER

Sticky Korean Glaze, Rocket, Tomato, Gherkin & Chips
(GF*)

Puddings

WHITE CHOCOLATE CHEESECAKE

Caramelised Figs, Granola (GF*)

STICKY TOFFEE PUDDING

Muscovado Sauce, Praline Ice Cream

RUM & RAISIN BREAD PUDDING

Spiced Orange Custard

WHEATSHEAF CHEESE PLATE

Colston Bassett Blue, Red Leicester,
Crackers, Quince Jelly & Celery (GF*)

2 COURSE 28.00

3 COURSE 35.00

(V) - VEGETARIAN (GF) - CONTAINS NO ACTIVE GLUTEN INGREDIENTS (GF*) - CAN BE MADE WITH NO ACTIVE GLUTEN INGREDIENTS

PLEASE MAKE US AWARE OF ALLERGIES & INTOLERANCES UPON ORDERING. WE'RE A FRESH FOOD KITCHEN AND THEREFORE CANNOT GUARANTEE TRACES OF ALLERGENS WON'T BE PRESENT.