

# Pudding Menu

DECEMBER 2024



THE WHEATSHEAF  
*Bingham*

## WARM CHRISTMAS PUDDING

Brandy Sauce, Cherries

(GF\*) 7.95

## STICKY TOFFEE PUDDING

Muscovado Sauce, Praline Ice Cream

8.95

## PEAR & ALMOND TART

Set Whisky Cream, White Chocolate, Rosemary

8.50

## DOUBLE CHOCOLATE POT

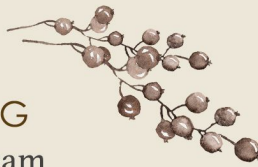
Chocolate Orange Ganache, White Chocolate Mousse, Honeycomb

(GF\*) 8.50

## WHEATSHEAF CHEESE PLATE

Colston Bassett Blue, Red Leicester, Brie,  
Crackers, Quince Jelly & Celery

(GF\*) 11.95



## Ice Creams

Strawberry - Vanilla - Praline - White Choc & Cointreau

## Sorbets

Raspberry - Lemon - Pear & Cinnamon

(GF) 1.75 per scoop

## HOT DRINKS

IT'S CHRISTMAS!

### Seasonal Specials

HOMEMADE MULLED WINE 4.50

HOT SPICED CIDER 4.00

### Coffee & Chocolate

Americano 2.60 Espresso 2.00 Cappuccino 3.00 Latte 3.00

Flat White 3.00 Hot Chocolate - White Hot Chocolate 2.80

*syrup* Salted Caramel - Hazelnut - Vanilla - Gingerbread 0.50

*tea* Breakfast - Green - Decaf - Peppermint - Chamomile 2.00

## AFTER DINNER COCKTAILS all 8.50

### BANOFFEE MARTINI

Banana Rum, Salted Caramel Schnapps, Mozart White Chocolate Cream, Vanilla Syrup, Chocolate Bitters

### STICKY TOFFEE MARTINI

Salted Caramel Vodka, Espresso, Kahlua, Vanilla Syrup, Toffee Crumb

### GINGER HOT TODDY

Bourbon Whiskey, Lemon, Honey, Gingerbread Liqueur

### PURPLE HAZE

Cognac, Cointreau, Lemon Juice, Gomme, Biscoff Biscuit

### Dessert Wine

LUIS FELIPE EDWARDS 'LATE HARVEST' VIOGNIER/ SAUVIGNON BLANC

Luis Felipe Edwards is one of Chile's most awarded producers. They make this great value dessert wine from grapes picked at the very end of the ripening season. It's complex and sweet with notes of peach, citrus, honey and oak. Pair this with blue cheese or custard.

Half Bottle 15.00

