



# CHRISTMAS FEAST

## Starters

Roast cauliflower soup, chestnut gremolata, sourdough (vg)

Braised ox cheek & blue cheese croquettes,  
plum ketchup, watercress & apple

Salt baked beetroot, artichoke, radicchio,  
pickled walnut & pear salad (vg)

Orange & fennel Severn & Wye cured salmon,  
beetroot compote, chestnut crumble, toasted rye

Braised harissa squash, dill yogurt,  
pickled apple, toasted walnuts (vg)

## Mains

Crown of English turkey, stuffed leg, pig in blanket,  
goose fat roast potatoes, crushed winter roots, creamed leeks & Brussel sprouts,  
maple roast parsnip, Savoy cabbage, cranberry sauce, gravy

Slow cooked beef featherblade & kidney pudding, crushed carrots,  
swede & lovage, rainbow chard, gravy

Hampshire pheasant breast, croquette,  
braised red cabbage, pear & pickled walnuts

Pan roast salmon, crushed potatoes, harissa yogurt, samphire

Pan fried gnocchi, maple roast courgettes, preserved lemon,  
rocket pesto, toasted chestnuts (vg)

## Puddings

Young's Double Chocolate Stout Christmas pudding,  
brandy butter ice cream (v)

Lemon thyme posset, honeycomb (vg)

Bramley apple, fig & chestnut crumble, vanilla custard (v)

Salted chocolate, cranberry & pistachio tart, salted caramel ice cream (v)

Cropwell Bishop Beauvale blue cheese, quince jelly,  
celery, seeded crispbread (v)

**3 courses £33**

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*Each item is priced per person*

## **For the table**

Young's ale sourdough, orange & chestnut butter (v) £3.50

Mixed vegetable crisps, lemon verbena olives, seeded crispbread (v) £3.00

Baked Cornish camembert, cranberries, walnuts, pistachios, toasted sourdough (v) £4.50

## **Sides**

Pigs in blankets £4.00

Dauphinoise potatoes (v) £4.00

Truffled cauliflower cheese (v) £4.00

Brussel sprouts, bacon & chestnuts £4.00

## **To finish**

Coffee, mince pie (v) £4.00

Dark chocolate truffles x 3 (v) £3.50

**[www.wheatsheafesher.co.uk](http://www.wheatsheafesher.co.uk)**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.