

THE WHEATSHEAF FARNHAM

FESTIVE SET MENU

★ Starters ★

All served with warm rustic bread

Marmalade glazed ham hock terrine with cranberries.

Crab, capers and mayonnaise on a bed of watercress, cucumber and radishes garnished with parsley.

Watercress, beetroot and goats cheese roulade served with a balsamic red onion purée. V

Vegan cream of celeriac soup with maple syrup parsnip crisps. VG

★ Festive Mains ★

Traditional Roast Turkey or Topside Beef with all the trimmings. To include goose fat roasted potatoes, pigs in blankets, stuffing ball, Yorkshire pudding, cauliflower cheese, Chantenay carrots, parsnips and sautéed Brussels sprouts with pancetta and chestnuts served with a choice of sauces.

Brie, chestnut mushrooms and cranberry Wellington served with Hasselback potatoes and a pea purée. V

Poached loin of cod with a parsley and lemon crumb served with potatoes au gratin, samphire and a cider cream sauce.

Vegan Wellington with butternut squash, celery, courgette with new potatoes and vegan gravy. VG

★ Desserts ★

Traditional Christmas pudding with brandy cream.

Minced pie cheesecake with a fig coulis served with clotted cream ice-cream.

Chocolate trio puds:

Warm choc brownie with a choc orange sauce, Jaffa Cake cheesecake with choc orange flake ice cream with a shot of Baileys.

Cheeseboard to include

Stilton, Brie and Wookie Hole Cheddar with grapes, celery and a cinnamon and fig chutney.

Three courses - £34.50

Two courses - £28.50

**email info@thewheatsheaffarnham.co.uk
or call 01252 717135**

allergen information available on request