

V – Vegetarian  
VO – Vegetarian Option  
VGO – Vegan Option  
GF – Gluten Free  
GFO – Gluten Free Option  
N – Nuts



wheatsheaf-bakewell.co.uk

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Wheatsheaf Bakewell

# FESTIVE MENU 2021

## STARTERS

### KING PRAWN & CRAYFISH COCKTAIL

baby gem salad, marie rose sauce (GFO)

### CHICKEN LIVER PATE

red onion marmalade, melba toast (GFO/N)

### ROASTED SWEET POTATO SOUP

cashew cream, Bakewell Bakery bread & butter (GFO/V/N)

### CHESTNUT & MUSHROOM BON-BONS

cherry sauce (N/V)

## MAINS

### ROASTED TURKEY CROWN

mashed & roasted potatoes, winter vegetables, cranberry stuffing, yorkshire pudding, red wine gravy (GFO)

### MUSHROOM & BRIE PARCEL

truffle roasted potatoes, asparagus, red wine gravy (VG/GF)

### BEEF BRISKET

horseradish mash, kale & parsnip crisps (GF)

### CHARRED STUFFED PEPPER

spiced cous cous, new potatoes, winter vegetables (V)

## DESSERTS

### BAKEWELL PUDDING

custard, fruit coulis (N/VG)

### LEMON TART

chantilly cream, berry compote (VG)

### WARM CHOCOLATE BROWNIE

chocolate sauce, ice cream (VGO)

### TRADITIONAL CHRISTMAS PUDDING

brandy sauce (GF/VG/N)

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## COFFEE & MINCE PIE

TWO COURSES £21 | THREE COURSES £25

Get 10% off the Festive Menu when you book

Monday - Friday 12-5pm

If you have any intolerances or allergies, please speak to a member of staff. Dishes are prepared in an environment where there is a risk of cross contamination from allergens. Not all allergens are listed on the menu and we cannot guarantee absence of allergens