



Wheatsheaf Inn
SYMINGTON



*All size of parties catered for
Private room also available*

*Come and enjoy the unique atmosphere
at the Wheatsheaf Inn
with its traditional log fires
and superb food*

PLEASE BOOK EARLY
TO AVOID DISAPPOINTMENT

Telephone 01563 830307



Gift
Vouchers
Available



Wheatsheaf Inn
SYMINGTON

*Festive
Menu*

FROM 1st - 25th DECEMBER



**Usual Menu also available
during Festive Period**

Open Christmas Day

The Wheatsheaf would love to see you

Pre-Christmas Menu

2 COURSE £15.95 | 3 COURSE £19.95

Served Daily

STARTERS

Soup of the Day or a bowl of Cullen Skink

Smooth Pate served with Garlic Baguette
and a Spiced Apple & Cranberry Chutney

Pan Fried Dusted Cajun Chicken served on Salad with Cajun Mayo

Cocktail of Prawns, Apple & Pineapple in traditional Marie Rose

Crispy Fried Breaded Goats Cheese
with Redcurrant & Red Onion Jam



MAINS

Traditional Roast Turkey with Chipolatas
and a Sage & Cranberry stuffing

Breast of Chicken topped with Crispy Bacon, Honey & Grain
Mustard Cream, glazed with Smoked Cheddar

Basil & Lemon crusted Salmon
with White Wine & Parsley Sauce

Roast Pork stuffed with Black Pudding & Apple
in a rich Cider Jus

Creamy Mushroom & Sweet Pepper Penne Pasta
with Cheddar Glaze



DESSERTS

Traditional Christmas Pudding
with Brandy Sauce & Cranberry Coulis

Apple, Strawberry & Almond Crumble

Lemon & Raspberry Cheesecake

Cranachan

Selection of Cheese served with Sweet Onion Chutney & Oatcakes

Christmas Day

Children

12 YEARS & UNDER

STARTERS

Garlic Bread with or without Cheese

Soup of the Day

Prawn Marie Rose

Potato Skins with Sweet Chilli Sauce

Chicken Goujons with Garlic Mayo



MAIN COURSES

Roast Turkey with all the trimmings

Steak Pie with Mash Potato & Veg.

Fish or Chicken Goujons with Chips & Veg.

Macaroni Cheese with Chips & Salad



DESSERTS

Hot Chocolate Fudge Cake

Sticky Toffee Pudding

Surprise Christmas Sundae

Trio of Ice Creams



£26.00

*Season's Greetings to all our customers
from the management and staff*

Christmas Day

TO BEGIN

Soup of the Day or a bowl of Cullen Skink

Smooth Pate with Spiced Apple & Cranberry Chutney
served with Garlic Baguette

Pan Fried King Prawn Stir-Fry in Sweet Chilli Sauce

Toasted Garlic Bruschetta with Cajun Chicken Mini Fillets
& Red Pepper Mayo

Crispy Fried Breaded Goats Cheese
with Redcurrant & Red Onion Jam



THE MIDDLE

Traditional Roast Turkey with Chipolatas
and a Sage & Cranberry stuffing

Breast of Chicken Topped with Crispy Bacon,
Honey & Grain Mustard Cream, Glazed with Smoked Cheddar

Pan Fried Seabass with Ginger, Chilli & Spring Onion Butter

Roast Sirloin of Beef with Button Mushroom, Shallots,
Rosemary & Red Wine Jus

Creamy Mushroom & Sweet Pepper Penne Pasta
with Cheddar Glaze



THE END

Traditional Christmas Pudding with Brandy Sauce & Cranberry Coulis
Apple, Strawberry & Almond Crumble with warmed Custard

Lemon & Raspberry Cheesecake

Cranachan

Selection of Cheese served with Sweet Onion Chutney & Crackers



Fresh Ground Coffee with Homemade Tablet

£55.00

1st - 24th DECEMBER

25th DECEMBER

25th DECEMBER