



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 Plum & Apple Chutney

Spiced Sausage & Chorizo Bruschetta

Prawn & Pineapple Salad with a Lime & Coriander Dressing

Tomato & Red Pepper Risotto Cake
with moulting Mozzarella centre



MAINS

Traditional Roast Turkey with Chipolatas
and a Ham & Chive stuffing

Breast of Chicken stuffed with Mozzarella & Tomato
in Basil & Garlic Cream

Poached Fillet of Haddock
with Shrimps in a Lemon & Parsley Cream

Pressed Pork Belly & Pork Fillet on Braised Red Cabbage
with Fruit Cider & Apple Sauce

Tomato, Vegetable & Basil Linguine glazed with Mozzarella



DESSERTS

Traditional Christmas Pudding
with Brandy Sauce & Cranberry Coulis

Apple & Raspberry Crumble with warmed Custard

Chocolate Praline Cheesecake
served with Vanilla Ice and Chocolate Shavings

Banana & Caramel Pavlova served with lashings of Whipped Cream

Selection of Cheese served with Sweet Onion Chutney & Oatcakes

1st - 24th DECEMBER

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

£25.00



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

25th DECEMBER

Christmas Day

STARTERS

Soup of the Day or a bowl of Cullen Skink

Smooth Pate with Spiced Apple & Plum chutney
served with Garlic Baguette

Pan Fried Scallops with Minted Pea Puree & Pressed Pork Belly

Crispy Shredded Chicken Salad
with Sticky Bourbon, Cranberry & Sesame Seed Glaze

Bruschetta with warmed Goats Cheese,
Red Onion & Sweet Chilli Chutney



MAIN COURSES

Traditional Roast Turkey with Chipolatas & Ham & Chive stuffing

Breast of Chicken stuffed with Mozzarella & Tomato
in a Basil & Garlic cream

Pan Fried King Prawns on Linguine
in White Wine, Parsley & Paprika cream

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

Tomato, Vegetable & Basil Linguine glazed with Mozzarella



DESSERTS

Traditional Christmas Pudding with Brandy Sauce & Cranberry Culis

Apple & Raspberry Crumble with warmed Custard

Chocolate Praline Cheesecake served with Nutella Ice Cream

Banana & Caramel Pavlova
with lashings of Sweetened Whipped Cream

Selection of Cheese with Sweet Onion Chutney & Oatcakes



Fresh Ground Coffee with Homemade Tablet

£53.00

25th DECEMBER