

A WHITE CHRISTMAS

FOR THE TABLE

MARTINI GREEN OLIVES (VG) (GF) **£3.95**

WARM BAKED SOURDOUGH (V) **£3.95**

TO START

POTTED PORK WITH PRUNES D'ARGEN, TOASTED SOURDOUGH

SALAD OF CHICORY, CANDIED HAZELNUTS, FRESH PEAR AND VINTAGE STILTON (V) (GF)

VELOUTÉ OF CARROT AND PUMPKIN (V) (VG*)

COCKTAILS OF ATLANTIC PRAWNS, BUTTERED BROWN BREAD AND SAUCE MARIE ROSE (GF*)

MAIN COURSES

TRADITIONAL TURKEY ROAST WITH ALL THE TRIMMINGS, BREAD SAUCE,
CRANBERRY AND ROASTING JUICES

CLASSIC STEAK AND FRITES, WITH BRANDY AND PEPPERCORN SAUCE (GF*)

WHEELER'S CLASSIC FISH PIE, BUTTERED GARDEN PEAS (GF*)

ROSEMARY AND POTATO RISOTTO, WITH FRICASSEE OF WILD MUSHROOMS (V) (VG*) (GF*)

SEVERN AND WYE SMOKED HADDOCK AND LEEK FISH CAKE, POACHED EGG AND SAUCE TARTARE

SIDES £3.50 EACH

CREAMED CABBAGE AND PANCETTA / CRISPY ONION RINGS (V) / FRENCH BEANS WITH TOASTED ALMONDS
(V) / BUTTERED GARDEN PEAS WITH FRESH MINT (V) / GREEN SALAD WITH TRUFFLE DRESSING (V)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE (V) (GF)

MR. WHITE'S RICE PUDDING, WITH GLAZED APRICOTS (V)

FRESH BANANA MERINGUE, VANILLA ICE-CREAM AND CARAMEL MESS (V) (GF)

BAKED VANILLA CHEESECAKE WITH FRESH BLUEBERRY COMPOTE

+ COFFEE AND MINI MINCE PIES (V)

OR UPGRADE TO: SELECTION OF FARMHOUSE CHEESE WITH CELERY,

PICKLE AND ARTISAN CRACKERS - £3PP SUPPLEMENT



GF*/VG* Dishes can be made gluten free or vegan upon request. Please inform your Christmas co-ordinator prior to your dining date. A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) suitable for vegetarians. Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients.