



## CHRISTMAS PARTY MENU

2 COURSE £35 / 3 COURSE £40

### SNACK

Cheese Choux Bun – Soft Tunworth Mousse (v)

### STARTERS

Beetroot - White Lake Goats Cheese Mousse, Walnuts, Raspberry Vinegar

Duck Liver Parfait – Cranberries, Orange, Brioche

Seafood Cocktail – Dressed Crab, Prawns & Cockles, Bloody Mary, Cos, Pickled Cucumber

Pigs In Blankets Ballotine – Spiced Pineapple, Cured Burford Brown Egg Yolk

### MAINS

Wiltshire Bronzed Turkey – Chestnut Stuffing, Pigs In Blankets, Seasonal Trimmings

Hake Fillet – Curried Parsnip Velouté, Fennel, Crisp Onion

Cauliflower Cheese Arancini – Roasted Cauliflower, Wilted Greens, Gran Padano Cheese Crisp

Venison Loin - Venison Faggot, Celeriac Hash Brown, Blackberry Ketchup, Cavolo Nero, Venison Cream Sauce (£8 Supplement)

### PRE DESSERT

Clementine Sorbet – Lemon & Thyme Cream

### DESSERTS

Dark Chocolate Délice – Praline, Orange, Honey

Sticky Toffee Pudding – Apple Compote, Toffee Sauce, Clotted Cream Ice Cream

Our Christmas Pudding – Mulled Plums, Brandy Custard

Cheese Board – 3 British Artisan Cheeses, Fig Chutney, Crackers, Celery, Grapes

### DIGESTIF

Espresso Martini 12

“Tiramisu” 12



[thewheatsheafchiltonfoliat.co.uk](https://thewheatsheafchiltonfoliat.co.uk)

Please advise us of any allergies prior to ordering. A discretionary 10% service charge will be added to your bill.