

Festive Dinner

£29.95 per person | Sunday - Thursday

£34.95 per person | Friday & Saturday

Available 5.00pm - Late

TO START

Potted pork with prunes d'Argen, toasted sour dough

Salad of chicory, candied hazelnuts, fresh pear and vintage Stilton (v)

Velouté of carrot and pumpkin with croutons (v)

Cocktail of Atlantic prawns, brown bread and butter and sauce Marie Rose

MAIN COURSES

Traditional turkey roast with all the trimmings,
bread sauce, cranberry and roasting juices

Classic steak and frites with brandy and peppercorn sauce

Wheeler's classic fish pie with buttered garden peas

Rosemary and potato risotto with fricassee of wild mushrooms (v)

Severn and Wye smoked haddock and leek fish cake
with poached egg and sauce tartare

DESSERTS

Traditional Christmas pudding with brandy sauce (v)

Mr White's rice pudding, with glazed apricots (v)

Fresh banana, meringue, vanilla ice-cream and caramel mess (v)

Baked vanilla cheesecake with fresh blueberry compote (v)

Selection of farmhouse cheese with celery, pickle and artisan crackers (£3 supplement)

