

Festive Menu

Sunday - Thursday

• Two Courses £26 per person | Three Courses £29.50 per person •

TO START

CREAM OF CAULIFLOWER SOUP

With croutons, truffle infused olive oil

DUCK RILLETTE

Cornichons, toasted sourdough

WHEELER'S CLASSIC PRAWN COCKTAIL

Brown bread & butter

SALAD OF GOATS' CHEESE & BEETROOT

Candied walnuts

FINEST QUALITY SMOKED SALMON

Properly garnished, brown bread & butter (£3.00 supplement)

MAIN COURSES

TRADITIONAL ROASTED TURKEY

All the trimmings, bread sauce, cranberry, roasting juices

GRILLED SEA BASS A LA FORESTIERE

Buttered leaf spinach, grilled woodland mushrooms, aged balsamic

BRAISED OX CHEEK

Pomme puree, baby onions, bacon, mushrooms, carrots

GRILLED 28 DAY AGED 8oz SIRLOIN STEAK

Roasted vine tomatoes, English watercress, pommes frites (£6.00 supplement)

GRILLED CENTRE CUT 28 DAY AGED 6oz FILLET

Roasted vine tomatoes, English watercress, pommes frites (£10.00 supplement)

CREAMY POLENTA AGED ITALIAN CHEESE

Grilled woodland mushrooms, buttered leaf spinach

DESSERTS

TRADITIONAL PLUM PUDDING

Brandy sauce

DARK CHOCOLATE BROWNIE

Chocolate sauce, pistachio ice cream

BLACK CHERRY SHERRY TRIFLE WALLY LAD

BAKED VANILLA CHEESECAKE

Raspberries

SELECTION OF CHEESES

Grapes, chutney, biscuits (£3.00 supplement) (v)