

Festive Dinner Menu

Friday - Saturday

• Three Courses £33 per person | Friday & Saturday 5:30pm – 10pm •

TO START

CREAM OF CAULIFLOWER SOUP
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)