

The Wheatsheaf Hotel & Restaurant

CHRISTMAS DAY MENU 2013

Sittings: from Noon to 4pm

~ Selection of Home-made Canapés ~

~ Amuse-Bouche ~

Home Smoked Pheasant Breast set on Haggis Mousse, Whisky Sauce

~ STARTERS ~

*Seared West Coast Scallop & Scottish Lobster Mousse,
Mixed Salad Leaf & Hazelnut Butter*

*Border Game Terrine with Toasted Home-made Brioche,
Figs & Christmas Spice Chutney*

Wild Mushroom Tartlet, Free Range Poached Egg, Hollandaise Sauce

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*Roasted Pumpkin & Toasted Almond Soup. Sherry Cream Drizzle*

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~ MAIN COURSES ~

*Traditional Roast Turkey Breast, Braised Turkey Leg & Apricot Stuffing Stack,
Home-made Cranberry Sauce served with all the trimmings.*

*Pan Seared Scottish Turbot, Cray Fish & Pumpkin Cake, Sautéed Baby Spinach
& Café de Paris Butter*

*Poached Roulade of Northumberland Corn Fed Chicken Breast & Scottish Langoustine
Rosvalte Potato Rosti, Provençale Vegetable, Red Chilli & Sweet Pepper Coulis*

~ DESSERTS ~

Wheatsheaf Christmas Pudding with Brandy Sauce

*White Chocolate & Christmas Spice Cheesecake, Butterscotch Sauce
& Clotted Cream Ice Cream*

Dark Chocolate & Griottine Mousse, Honeycomb Ice Cream, Grand Marnier Coulis

Scottish Cheese Selection

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*Coffee & Home-made Mince Pies*

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**£65.00 per person ~ £35 under 12's ~**

*Call reception on 01890 860 257 or email [reception@wheatsheaf-swinton.co.uk](mailto:reception@wheatsheaf-swinton.co.uk)*

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