

Name												Total
Starters												
Mushrooms												
Soup												
Prawn Cocktail												
Parfait												
Main Courses												
Turkey												
Lamb												
Vegetarian												
Salmon												
Desserts												
Xmas Pud												
Roulade												
Cheesecake												
Cheese & Biscuits												
Coffee												
Coffee & Mince Pies												



THE WHEATSHEAF INN
 MAIN ROAD, BURN, NR SELBY, YO8 8LJ
 TEL: 01757 270614

CHRISTMAS MENU

BOOKINGS ONLY!

CHRISTMAS LUNCH/DINNER

4 Course £24.95 (Adults) £18.95 (Child)
 3 Course £22.95 (Adults) £16.95 (Child)
 2 Course £20.95 (Adults) £14.95 (Child)
 (the above prices also include party crackers)

Name of OrganiserNo.in Party (max.6)

Date and Time of Booking

Contact Address/E-mail/Tel No

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Opening Times

Wednesday to Saturday 12 noon to 10.00 pm

Sunday 12 noon to 6.00 pm

(The above times may change)

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Rotating Timothy Taylor Beers, and 4 Guest hand pulled Ales always including a dark beer are available throughout the year.

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Christmas lunches/dinners are available to book lunch-times 12 noon to 2.00 pm (exc. Sundays), Wednesday, Thursday, Friday and Saturday evenings 6.00 pm to 8.30 pm from Tuesday, 1st to Thursday, 24th December inclusive.

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What you need to do: -

1. Please ring to check availability and to make a reservation
2. Return your booking form either by person or by post at least 1 week before reservation. Your reservation **WILL NOT** be confirmed until we receive your booking form.
3. Cancellations must be made 48 hours in advance.

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Please note: - Due to the Coronavirus pandemic and the changing restrictions and rules, we reserve the right to amend or cancel bookings at short notice. We will endeavour to contact all parties in this instance.

Andrew, Jo, Holly and all the staff wish all our customers, old and new, a very Merry Christmas and a Happy New Year.



Christmas Menu

Starters

Creamy Garlic Mushrooms

(served with crusty garlic ciabatta & garnish) (V)

Soup of the Day (served with a crusty roll & butter) (V)

Traditional Prawn Cocktail

(served with a marie-rose sauce & buttered brown bread)]

Chicken Liver Parfait with Redcurrant Spiced Cordial

(served with toasted bread, chutney & garnish)

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Main Course

Traditional Roast Turkey

(served with sausage & bacon, sage & onion stuffing & cranberry sauce)

Slow Cooked Lamb Shank

(served in a mint gravy)

Vegetable Nut Roast with Apricot and Goats Cheese (V)

(pan-fried vegetables with apricots, peanuts, almonds & walnuts, topped with creamy goats cheese) (contains nuts)

Fillet of Scottish Salmon

(served in a cucumber and dill sauce)

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Desserts

Individual Luxury Christmas Pudding

(served with either brandy sauce or custard)

Milk Chocolate and Salted Caramel Roulade

(Milk chocolate truffle filled with salted caramel, encased by chocolate sponge & a milk chocolate shell)

Strawberry and Prosecco Cheesecake

(a rich cream cheese infused with prosecco & strawberry compote centre on a butter biscuit base)

Selection of Cheese and Biscuits

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Coffee/Tea and Mince Pies

The above dishes may be subject to slight alteration due to the sourcing of ingredients