

# Booking Form

For parties of 6 or more, a non refundable deposit of £5 per person is required.  
A receipt for your deposit will be issued and deducted from your final bill.  
The booking form below will need to be completed in advance. Although for smaller parties a pre-order may not be necessary, it is preferred for larger bookings.



Names

[illegible]

## CHRISTMAS

Soup
Curried Chicken
Prawn Cocktail
Goats Cheese
Turkey
Salmon Fillet
Beef Brisket
Tomato Gnocchi
Christmas Pudding
Toffee Pudding
Lemon Meringue
Cheesecake

## NEW YEARS EVE

- Soup
- Halloumi Falafel
- Lamb Meatballs
- Prosciutto Scallops
- Chargrilled Sirloin
- Chicken Supreme
- Tarte Tatin
- Spiced Cod Loin
- Lemon Posset
- Local Cheeses
- Fruit Pavlova
- Chocolate Cake

Organisers Name.....

Company Name.....

Address.....

Tick if deposit has been paid by card over the phone ☐

Tel No..... Email.....  
 Date & Time of Booking..... Number in Party.....  
 Deposit Enclosed/Paid.....



## A Traditional Country Pub with Modern Ideas

**Town Road, Croston, Leyland, PR26 9RA**

www.wheatsheaf-croston.com  
hello@wheatsheaf-croston.com  
telephone: 01772 600 370





2 COURSE  
£23.95  
3 COURSE  
£27.95

## CHRISTMAS FAYRE



### STARTERS

Homemade baked potato & cheddar soup **V/GFA**  
*served with crusty bread & butter*

Curried chicken strips **GFA**  
*mango mayo, flat bread & coriander*

Red pesto prawn cocktail cup **GFA**  
*wholemeal sourdough*

Crispy filo goats cheese **V**  
*roasted red pepper puree, crispy courgette*

### MAINS

Traditional turkey roast **GFA**  
*pigs in blankets, roast potatoes, honey parsnips, carrots, sprouts, sausage stuffing, carrot puree, cranberry sauce & gravy*

Szechuan roasted salmon fillet **GF**  
*toasted sesame seeds, pan fried greens & new potatoes*

Slow braised beef brisket bourguignon **GF**  
*double butter mash, seasonal vegetables*

Sundried tomato gnocchi **V**  
*roasted Mediterranean vegetables, spinach, parmesan & basil oil*

### DESSERTS

Traditional Christmas pudding **GF**  
*brandy cream sauce & redcurrants*

Sticky toffee pudding  
*served with vanilla bean ice cream*

Lemon meringue pie  
*berry compote served with cream*

Chefs' homemade cheesecake of the day  
*served with either cream or ice cream*

**GF** Gluten free **A** Alternative **V** Vegetarian **VE** Vegan More vegan options on request.

Please advise your server of any allergies before ordering as our food is lovingly prepared in a kitchen where nuts, glutes and other allergens are present.



## NEW YEARS EVE

GLASS OF  
PROSECCO  
ON ARRIVAL  
£60pp

### STARTERS

Classic French onion soup **GFA/V**  
*cheese croute*

Halloumi stuffed falafel balls **V**  
*tahini yogurt sauce, rocket, coriander oil*

Spanish lamb meatballs **GF**  
*patatas bravas, chorizo dust*

Prosciutto wrapped scallops **GF**  
*parsnip puree, watercress cream*

### MAINS

Chargrilled 10oz sirloin **GF**  
*parmentier potatoes, salsa verde, tender stem broccoli*

French trim chicken supreme  
*bacon & black pudding rosti, sauteed greens, Jameson's & pink peppercorn sauce*

Goat's cheese & golden beetroot tarte tatin **V**  
*pear & walnut salad, balsamic reduction*

Jerk spiced cod loin **GF**  
*creamed corn, buttered spinach, asparagus, charred chorizo*

### DESSERTS

Lemon posset  
*homemade vanilla shortbread, fresh berries*

Selection of local cheeses  
*biscuits, chutney, glass of port*

Tropical fruit pavlova **GF**  
*mango coulis, double cream*

Chocolate ganache cake  
*black cherries, vanilla bean ice cream*

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Special dietary requirements can be arranged if told far enough in advance.

