

2 COURSE  
**£22.95**  
3 COURSE  
**£26.95**

# CHRISTMAS FAYRE



## STARTERS

Roasted sweet potato & thyme soup **V can be VE/GF**  
*served with crusty bread & butter*

Scottish smoked salmon **GF**  
*root vegetable oatcake, cucumber salad, horseradish crème fraiche*

Potted duck  
*pistachios, ciabatta thins, pickles & cherry chutney*

Chicory tart **V**  
*walnut & pear salad, blue cheese bonbons*

## MAINS

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

Butternut squash Malaysian curry **V can be VE/GF**  
*jasmine rice, garlic flat bread*

Pot roast beef brisket **GF**  
*root vegetable mash, roasted carrots, red wine gravy & crispy kale*

Tandoori spiced seabass **GF**  
*bombay potatoes, green beans & coconut*

## DESSERTS

Traditional Christmas pudding **GF**  
*brandy cream sauce, winter berry compote*

Warm chocolate fudge cake **can be VE**  
*served with cream or ice cream*

Cinnamon apple crumble slice  
*homemade vanilla custard*

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

**GF** Gluten free **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.



WELCOME  
GLASS OF  
PROSECCO  
**£50pp**

# NEW YEARS EVE

## STARTERS

Creamy cauliflower & cheddar soup **can be GF**  
*cheese scone*

Salt n' pepper duck  
*crispy seaweed, sweet chilli & hoisin, chinese pancakes*

Pan fried scallops  
*fresh apple, coriander & pea shoot salad, mini moscow mule **GF***

Crispy stuffed courgette **V**  
*tomato fondue, basil sauce, peppery rocket*

## MAINS

Beer glazed 10oz sirloin  
*salsa verde, celeriac puree, baby leeks, gratin potatoes **GF***  
*(8oz fillet available £12.50 surcharge)*

Crispy spiced cod loin  
*lentil dahl puree, tender stem broccoli, saag aloo*

Roast chicken breast  
*creamed potatoes, spinach pine nuts, thyme jus **GF***

Shitake mushroom & halloumi fritters **V/GF**  
*catalan vegetables*

## DESSERTS

Sea salted chocolate & candied pecan tart  
*vanilla bean ice cream*

Selection of local cheeses  
*biscuits & homemade chutney*

Baked jam roly poly  
*homemade vanilla custard*

Raspberry & amaretto crème brulee  
*homemade ginger biscuits*

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

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



# 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


### CHRISTMAS

Soup											
Smoked Salmon											
Potted Duck											
Chicory Tart											
Turkey											
Malaysian Curry											
Beef Brisket											
Tandoori Seabass											
Christmas Pudding											
Fudge cake											
Apple crumble											
Cheesecake											

### NEW YEARS EVE

Soup											
Salt'n'Pepper Duck											
Pan Fried Scallops											
Stuffed Courgette											
Beef Glazed Sirloin											
Cod loin											
Roast Chicken											
Mushroom/Fritters											
Pecan Tart											
Local Cheeses											
Roly Poly											
Crème Brulee											

Organisers Name..... Tick if deposit has

Company Name..... been paid by card

Address..... 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**

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