

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

Name of Organiser No.in Party

Date and Time of Booking

Contact Address/E-mail/Tel No



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)



Opening Times

Monday & Wednesday to Sunday - 12 noon to 11.00 pm
(Closed on Tuesdays)

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Rotating Timothy Taylor Beers, and 4 Guest hand pulled Ales 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. Tuesdays and Sundays), Wednesday, Thursday, Friday and Saturday evenings 6.00 pm to 8.30 pm commencing from Wednesday, 1st to Thursday, 23rd 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 ongoing Coronavirus pandemic and the potential for changes to 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

These dishes may be subject to alteration due to the current difficulty in the sourcing and supply chains

Starters

Creamy Garlic Mushrooms

(with crusty garlic ciabatta & garnish) (V)

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

Traditional Prawn Cocktail

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

Chicken Liver Pâté

(with toasted bread, chutney & garnish)

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Main Course

Traditional Christmas Fayre

(served with all the seasonal trimmings)

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)

Fillet of Scottish Salmon

(served in a cucumber and dill sauce)

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Desserts

Individual Luxury Christmas Pudding

(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

