



DECEMBER SET MENU

STARTERS

Traditional Prawn Cocktail, served with bread & butter (GFO)

Duck Liver & Pork Pate, served with toasted ciabatta & red onion chutney (GFO)

Spiced Parsnip Soup, served with bread & butter (VGO/GFO)

Creamy Garlic Mushrooms, served on toasted ciabatta (V/GFO)

MAINS

Hand-Carved Roast Turkey or Gammon, Pigs in Blankets, Stuffing, Roast Potatoes, Yorkshire Pudding, Honey Glazed Parsnips, Sprouts with Chestnuts, Carrots, Swede, Red Cabbage & Gravy (GFO)

Homemade Nut-loaf, Roast Potatoes, Yorkshire Pudding, Honey Glazed Parsnips. Sprouts with Chestnuts, Carrots, Swede, Red Cabbage & Gravy (V/VGO/GFO)

Beef Bourguignon, served with creamy mashed potato & vegetables (GFO)

Beetroot & Butternut Squash Wellington, served with creamy mashed potato, vegetables & gravy (V/VGO)

DESSERTS

Warm Christmas Pudding with brandy sauce (VGO)

Selection of Cheese, Biscuits, Chutney & Grapes

Homemade Creme Brûlée with shortbread (GFO)

Triple Chocolate Brownie & vanilla ice cream

V - Vegetarian, **VG** - Vegan, **VGO** - Vegan Option upon request,

GF - Gluten Free, **GFO** - Gluten Free Option upon request

2 COURSES £27 3 COURSES £33
(MINIMUM OF 6 PEOPLE)

A discretionary service charge of 10% is added to all bills,
which goes directly to our staff.

Available throughout December up until (and including) the 22nd.

For enquiries and bookings please contact us via email: hello@thewilkeshead.co.uk.

Please Note: A deposit is required when booking and meals should be pre-ordered one week before the date of the booking.