

Dear Guest,

Thank you for your booking of guests to attend our Mothers Day Lunch on Sunday Friday 14th March at The New Wheatsheaf conference and banqueting venue. Please find below this year's menu

Please Read the following Information which will be required to confirm your booking...

- Deposits of £10 per guest are required within 7 days of making your booking (bookings not confirmed with a deposit by this date will be automatically cancelled)
- The full balance of your booking are due by 1st March
- A pre order must also be submitted by the 1st March detailing each guests name, choice of starter, main course and dessert
- Details of any special dietary requirements (these will not be available on the night unless requested on your pre order)
- Doors open at 12pm and food service starts at 1pm prompt the venue will close at 16:00am.

If you would like to discuss any specific details or additional requirements please don't hesitate to contact me on 01977 556871 or via email to gilly@wheatsheaf.com

Yours sincerely

Gilly Newman

General Manager
Conference and Banqueting

Tel: 01977 556871

Email: gilly@wheatsheaf.com or events@wheatsheaf.com

Mothers Day

£15per head £7.50 for under 10's

14th March 2010

Starters

Chunky Vegetable Soup

served with warm bread roll and butter

Platter of Three Melons

garnished with winter berries laced with kirsch

Homemade Yorkshire Pudding

topped with chefs special gravy

Main Course

Roast topside of Beef

served with homemade Yorkshire pudding

Supreme of Chicken Breast

served in a creamy white wine and leek sauce

Vegetable Stroganoff

fresh vegetables blended with cream, brandy, paprika and spices

Desserts

Homemade Syrup Sponge

served with fresh homemade custard

Citrus Lemon & Lime Bavariou

A blend of lemon & lime juice & zest in this light and delicate bavariou

Fresh Fruit Salad

Assorted diced fresh fruit served chilled

Douwie Egberts coffee and after dinner chocolate mint

Celebrate in style at this event by pre booking your parties wine package and receive a 10% discount off the advertised price.....

(Offer only valid on orders received and pre paid a minimum 48 hours before the event)

Bin	Bottle
White Wine	
1 Vita Sauvignon-Chardonnay del Veneto Italy Fresh redcurrant and gooseberry, soft light almond	£10.95
2 Hardys Mill Cellars Semillon-Chardonnay, SE Australia Medium-bodied, crisp and peachy.	£11.95
3 Fortius Blanco, Navarra Spain Crisp, fresh and fruity.	£12.95
4 Vendange Pinot Grigio, California USA Ripe, dry melon and pear.	£13.95
5 Veramonte Sauvignon Blanc Reserva, Casablanca Valley Chile Crisp apple, grapefruit and lemongrass.	£14.95

Rosé Wine

6 Vita Sangiovese-Merlot Rosato, Daunia Italy Fresh sweet raspberries and strawberries.	£10.95
7 Pinot Grigio Rosato del Veneto, Collezione Marchesini Italy Dry and subtly raspberry.	£12.95
8 Vendange White Zinfandel, California USA Off-dry attractive fresh zingy strawberry.	£13.95

Red Wine

9 Vita Merlot-Cabernet del Veneto Italy Soft bilberry fruit.	£10.95
10 Hardys Mill Cellars Shiraz-Cabernet, SE Australia Very approachable, fruit-driven and distinctive with a persistent finish.	£11.95
11 Fortius Crianza, Navarra Spain Warm vanilla and rich cherry.	£12.95
12 Vendange Zinfandel, California USA Full-bodied, rich and spicy.	£13.95
13 Flagstone The Treaty Tree Chef's Red Reserve, Western Cape South Africa Spiced plums, a hint of mint.	£15.50

Sparkling Wine & Champagne

14 Asti Spumante, S. Orslo Italy Elegant yet rich fruity bouquet of this superb asti is matched by a deliciously concentrated flavor	£18.50
15 Codorníu Pinot Noir Brut Rosé, Cava Spain Ripe summer fruits.	£18.50
16 Duval-Leroy Fleur de Champagne, Brut Fresh and modern, soft and rich.	£28.50
17 Duval-Leroy Rose de Saignee Fleur de Champagne Brut Mouthfilling strawberry fruit	£39.50
18 Moët & Chandon Brut Impérial Flowery aroma, a long, biscuity flavour	£52.50
19 Dom Pérignon Brut Dry, complex, classic luxury.	£105.00

