

Boxing Day Lunch

Bar opens at 12noon. Please arrive by 12.45pm

Starters

Cream of Vegetable Soup

Served with a warm, crusty baguette

Yorkshire Pudding

Traditional Yorkshire pudding cooked to perfection and served in onion gravy

Glass of fresh Orange

Carvery

Your choice of best quality, locally sourced meats sliced by the chef; Roast topside of Beef, Roast Turkey, Ham

Homemade Steak Pie

Tender beef cooked in rich gravy and topped with homemade pastry

Vegetable Lasagne

Served with seasonal vegetables and potatoes

Desserts

Homemade Sticky Toffee Pudding

Served with custard

Individual Trifles

Mixed fruit and jelly, topped with homemade custard and cream

Chocolate Fudge Cake

Served with cream

£18 Adults • £14 Under 12's • £5 Under 4's

The New Wheatsheaf Restaurant

If the date that you require is not available, we may have space in our fantastic restaurant with the opportunity to access the function room from 9.30pm to join in our Christmas Disco till late. Entry tickets required, for more information please contact us on 01977 556871

Deposits must be paid within 14 days of making your booking. Any booking not confirmed with a deposit will be automatically cancelled. Full balances and pre orders detailing each guests food choice must be received by 1st October 2011

Any special dietary requirements must be detailed on your pre order form as these will not be readily available on the night

Some dishes may contain nuts or nut traces.

If you would like more information please do not hesitate to contact us. Information correct at time of print.

NEW YEARS EVE

Bar opens at 7pm. Please arrive by 7.30pm

Starters

Beef & Tomato Soup

Served with a crusty bread roll

Scotch Broth

Served with a crusty bread roll

Seafood Cocktail

Mixed seafood served with a side garnish

Liver & Duck Pate

Served with toast and salad

Mains

Roast Beef & Yorkshire Pudding

Tender slices of beef cooked in a rich gravy

Homemade Steak Pie

Tender beef cooked in rich gravy and topped with homemade pastry

Dutch Chicken

Chicken breast filled with smoked cheese, wrapped in bacon and served in a leek and white wine sauce

Haddock & Prawn Veronique

Succulent prawns rolled in a haddock fillet, finished with a white wine, cream and grape sauce, garnished with green grapes

Goat's Cheese & Baby Spinach Tartlet

Oven baked with creamy wild mushrooms

Desserts

Homemade Sticky Toffee Pudding

Served with custard

Daim Bar Cheesecake

Served with cream

Sticky Chocolate Profiteroles

Served with cream

A selection of Yorkshire cheeses

With spiced fruit chutney

Tea & Coffee (Pre ordered only)

Plus 1 complimentary bottle of wine per couple (Red/White/Rose)

£55 per person

Over 18's only

Bar closes at 2am, venue at 2.30am

the new

Wheatsheaf

Conference & Banqueting



Function Room Christmas 2011

The best Christmas party nights ever!

Pub/Restaurant menu also available.
Please ask for details.

Altofts Lane, Whitwood, Castleford, WF10 5QB. Tel: 01977 556871
www.wheatsheaf.com • info@wheatsheaf.com

Christmas Dinner Disco

The best Christmas party nights are here at the Wheatsheaf function room, great food served to your table, great atmosphere and great DJs!
So bring your party to our Christmas party!

Bar opens at 7pm. Please arrive by 7.15pm

Starters

Wheatie Prawn Cocktail

Juicy prawns sat on a crisp green leaf salad with Marie Rose sauce

Homemade Vegetable Soup

Served with a crusty bread roll

Creamy Garlic Mushrooms

Served with a slice of toast

Glass of fresh Orange

Mains

Roast Beef & Yorkshire Pudding

Tender slices of beef cooked in a rich gravy

Traditional Roast Turkey

Served with stuffing and chipolata

Chicken E'stragon

Chicken breast in a cream, tarragon and white wine sauce

Haddock Mornay

Steamed haddock in a creamy cheese sauce

Yorkshire Ravioli Alfredo

Fresh egg pasta ravioli filled with tomato, mozzarella, basil and topped with grated Yorkshire cheese

Desserts

Woodlands Fruit Cheesecake

Served with cream

Chocolate Fudge Cake

Served with cream

Traditional Christmas Pudding

With a rich and sweet rum sauce

A selection of Yorkshire Cheeses (£1.50 supplement)

Served with spiced fruit chutney

Over 18's only

Please note bar closes at 12.30am, venue at 1am

Some dishes may contain nuts or nut traces.

Price Per Person

November Sun-Thurs	£27.50
November Fri & Sat	£28.50
December Sun-Thurs	£27.50
December Fri & Sat	£32.50

Post Christmas January dates available @ £27.50pp

Pre Christmas Luncheon

Served Monday-Friday. Selected dates only.

A glass of sherry on arrival

Starters

Cream of Vegetable Soup

Served with a warm, crusty baguette

Fruit Cocktail

Diced fresh fruits served with a side of cream

Glass of Fresh Orange

Mains

Traditional Roast Turkey

Served with stuffing and chipolata

Chicken E'stragon

Chicken breast in a cream, tarragon and white wine sauce

Vegetable Lasagne

Served with seasonal vegetables and potatoes

Desserts

Traditional Christmas Pudding

With a rich and sweet rum sauce

Homemade Individual Trifles

Mixed fruit and jelly, topped with homemade custard and cream

£16 Per Person



Friday 25th November

Max Hutton as

Michael Buble

CHRISTMAS DINNER AND DISCO

£28.50



Christmas Day Lunch

Bar opens at 11.30am. Please arrive by 12.15pm

Starters

Wheatie Prawn Cocktail

Juicy prawns sat on a crisp green leaf salad with Marie Rose sauce

Cream of Vegetable Soup

Served with a warm crusty baguette

Creamy Garlic Mushrooms

Served with a slice of toast

Chicken & Bacon Terrine

Served with a crisp side salad and a red onion and mango chutney

Glass of fresh Orange

Mains

Roast Beef & Yorkshire Pudding

Tender slices of beef cooked in a rich gravy

Traditional Roast Turkey

Served with stuffing and chipolata

Halibut bon Femme

Poached halibut steak cooked in a cream, mushroom, chive and white wine sauce

Homemade Steak Pie

Tender beef cooked in rich gravy and topped with homemade pastry

Chicken Cravette

Chicken breast stuffed with smoked salmon and served on a creamy prawn sauce

Yorkshire Ravioli Alfredo

Fresh egg pasta ravioli filled with tomato, mozzarella, basil and topped with grated Yorkshire cheese

All main courses served with a selection of seasonal mixed vegetables and potatoes

Desserts

Woodlands Fruit Cheesecake

Served with cream

Sticky Chocolate Profiteroles

Served with cream

Traditional Christmas Pudding

With a rich and sweet rum sauce

A Selection Of Yorkshire Cheeses

Served with spiced fruit chutney

Homemade Individual Trifles

Mixed fruit and jelly, topped with homemade custard and cream

Tea & Coffee (Pre ordered only)

£48 Adults

£28 Under 12's

Venue closes at 4pm