THE WHEATSHEAF INN

FEAST MENU

In years gone by The Wheatsheaf Inn hosted large parties in the hall above the stables where the teams of horses and coaches would be kept. Above, blindingly drunk parties would be held where coachmen, travellers and mysterious highwaymen would drink (the water wasn't much good so it was mostly yards of ale), dance, tell tales, sing and generally be very badly behaved. The hall is now bedrooms but in the private dining room we hold feasts where you can do the same thing. Whole suckling pigs or large joints of beef will be carried in, copious amounts of wine will be drunk and then you can just crawl upstairs to bed. The feast menu is served on large plates and in huge pots for sharing and feasting. All the food comes from our amazing suppliers - some is organic, some is not but mostly it is local and seasonal and is cooked by Ethan and our amazing talented team of chefs.

Usually we do a minimum of 15 people but we can do any of the below for less people but prices may vary. A discretionary 12.5% service charge will be added to all bills.

STARTERS

HORS D'OEUVRES

A selection of Hors d'Oeuvres served in large bowls down the centre of the table
£7 per person

Taramasalata, Houmous, Smoked Cornish Mackerel Pate
Neal's Yard Goat's Curd with Garlic, Tarragon, Parsley & Chives
Olives with Blanched Almonds, Croutons

SALADS

Three salads served as a starter for every guest
£7 per person

Escarole, Pear and Neal's Yard Harborne Blue
Ham Hock, Chicory, Green Bean & Dijon Mustard
Butternut Squash Salad

West End, Northleach, Gloucestershire, GL54 3EZ
reservations@cotswoldswheatsheaf.com T: 01451 860 244 www.cotswoldswheatsheaf.com

FRUITS DE MER

Served down the middle of the table on crushed ice
£12 per person

Atlantic Prawns, Coln Valley Smoked Salmon, Soused Herrings,
River Fowey Rock Oysters or Helford Native Oysters (seasonal)
Bread, Mayonnaise, Shallot Vinegar
ADD £12 PER PERSON FOR CRAB & LANGOUSTINE AND £18 FOR HALF A LOBSTER

CHARCUTERIE

Served down the middle of the table on boards to share
£10 per person

Chicken Liver Parfait, Spot Pork Terrine
A choice of 4 Trealy Farm Cured Meats
Celeriac Remoulade, Chutney, Cornichons and Breads

MAIN COURSES

Large pie dishes to be put down the table and shared
served with mash, fries and seasonal vegetables

Butts Farm Steak and Ale
Butts Farm Steak and Kidney
Butts Farm Ham Hock, Leek & Double Gloucester
Great Farm Chicken, Wild Mushroom & Tarragon

There is a minimum of *6* people to each pie, and a maximum choice of 2 pies
£12 per person

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Whole Roast Great Farm Chicken
served with either Bread Sauce, Pigs in Blankets, Roast Potatoes, Buttered Greens and Gravy
or
French Fries, Watercress & Mayonnaise
£18 per person

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Fish Stew
with Gruyere, Rouille, Croutons
£20 per person

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Whole Roast Butts Farm Suckling Pig
Served with Sage & Onion Stuffing, Apple Sauce
Buttered Greens & Roast (or New) Potatoes
£27 per person

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Whole Poached Loch Dart Salmon
served with Warm New Potato Salad, Watercress, Cucumber & Mayonnaise
£25 per person

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Seven-Hour Cooked Shoulder of Lamb
served with Gratin Dauphinoise & Salsa Verde
£26 per person (each shoulder feeds 5 people)

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Whole Roast Rib of Butts Farm Beef
served with either Bearnaise Sauce, French Fries, Watercress Salad, & Grilled Tomatoes
or
Yorkshire Pudding, Roast Potatoes, Buttered Greens, & Red Wine Gravy
£28 per person

VEGETARIAN OPTIONS AVAILABLE BY REQUEST, INDIVIDUAL VEGETARIANS WILL BE OFFERED AN OPTION ON THE EVENING FROM THE DAILY MENUS

PUDDINGS

Choose one of the puddings below to serve down the centre of the table

Seasonal Crumble
Pear & Almond Tart
Raspberry Pavlova
Vanilla Ice Cream and Chocolate Sauce or Affogato
Apple Pie
Bread and Butter Pudding
Doughnuts with Hot Chocolate and Whipped Cream
Chocolate Balthazar
A Selection of Neal's Yard Cheeses (£8 - £14)

£7 per person

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