

THE  
WHEATSHEAF  
INN



**Feast Menu**  
**Autumn – Winter 2011**

In years gone by the Wheatsheaf Inn hosted large parties in the hall above the stables below where the teams of horses and coaches would be kept and above blindingly drunken 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 they 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 Anthony, Tim and the Wheatsheaf's 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.*

**Starter**

A selection of Hors D' Oeuvres served in large bowls down the centre of the table



Taramasalata



Houmous



Smoked Cornish Mackerel pate



Olives with blanched almonds



Our delicious version of Boursin – Neals Yard Cows Curd with fresh garlic, tarragon, parsley and chives



Croutons



£4 PER PERSON

Three salads served as a starter for every guest



Escarole, Pear and Neal's Yard Harborne Blue



Jesse Smith Ham Hock, Chicory, Green Bean and Dijon Mustard



Baby gem, Smoked Atlantic Cod Roe & Barrington Farm Brown Hen Eggs



£6 PER PERSON

Fruits de Mer served down the middle of the table crushed ice



Atlantic Prawns



Coln Valley Smoked Salmon



Soused Herrings



River Fowey Rock Oysters or Helford Native Oysters (dependent on season)



Garnish of Bread, Mayonnaise, Shallot vinegar



£9 PER PERSON

*\*Supplement charge of £12 per person for crab and langoustine and £18 for half a lobster*

Charcuterie Boards served down the middle of the table on boards to share



Sliced Home Oak Smoked Chicken



Chicken liver parfait



Butts Farm Middle White and Old Spot Pork Terrine



A choice of 4 Trealy Farm Cured Meats



Celeriac Remoulade, Cornichons and Breads



£7 PER PERSON

## MAIN COURSES



Large Pie Dishes to be put down the table and shared between [8 people], a choice of:

Butts Farm Steak and Ale pie

Butts Farm Ham Hock, Leek, Neal's Yard Double Gloucester Pie

Great Farm Chicken, Wild Mushroom and Fresh Tarragon Pie

Butts Farm Steak and Kidney Pie

*£10 per person*



Whole Roast Great Farm Chicken, with either

Bread Sauce, Pigs in Blankets, Roast Potatoes, Buttered Greens and Gravy OR

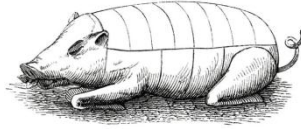
French Fries, Watercress Salad and Mayonnaise

*£17 per person*



Hot, steaming pots of Fish Stew with Fowey Mussels, Salt Cod, Cornish Salt Ling or Pollock, Gurnard, Whole Crevettes with Gruyere, Rouille, Croutons

*£19 per person*



Whole Roasted Butts Farm Suckling Pig, Sage and Onion Stuffing, Apple Sauce, Buttered Greens, Roast or New Potatoes

*£25 per person*



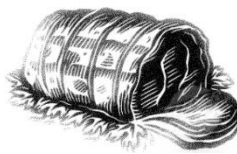
Whole Poached Organic/Wild [Loch Dart] Salmons served down the table with Warm New Potato Salad, Watercress, Cucumber and Mayonnaise

*£25 per person*



Seven Hour Slow Cooked Shoulder of Macaroni Farm Organic Lamb, Gratin Dauphinoise Potatoes, Salsa Verde

*£26 per head (each shoulder feeds 5 people)*



Whole Roast Rib of Butts Farm Beef, with either

Bearnaise Sauce, French Fries, Watercress Salad, Grilled Tomatoes OR

Yorkshire Pudding, Roast Potatoes, Buttered Greens and Red Wine Gravy

*£28 per person*

*Vegetarian Option available by request, individual vegetarians will be offered an option on the evening.*

# PUDDINGS

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



Apple & Blackberry cobbler



Plum Crumble



Pear & Almond Tart



Peach Melba



Raspberry Pavlova



Tim's homemade delicious Ice Cream with Melted Chocolate or Affrogato Sauce



Apple Pie



Bread and Butter Pudding



Angel Pie



Doughnuts with Hot Chocolate and Whipped Cream



Knickerbocker Glory or Peach Melba



Chocolate Balthazar (Scrumptious! We can't really describe it but our signature desert is

flourless, very chocolately and unbelievably delicious)



Black Forest Gateaux



A selection of Neal's Yard Cheeses

*£6 per person*