

Christmas Day Menu



Canapés & Prosecco on Arrival

Starters

Soup of the Day

Roasted butternut squash blended with garlic cream, topped with crispy bacon strips and crunchy croutons (V,GF)

Prawn & Melon Cocktail

Topped with a rich Marie rose sauce (V,GF)

Venison Pate

Served with melba toast and red onion marmalade

Stuffed Mushrooms

Filled with spicy Mexican rice and topped with salsa (VG,GF)

Pan Fried Scallops

Served with bacon and Brussel sprout puree finished with crispy chorizo crisps (GF)

Mains

Beef & Stilton Wellington

tender fillet of beef, topped with wild mushroom duxelle and stilton wrapped in a light puff pastry served with fondant potato

Sole Meuniere

Pan fried whole sole topped with caper butter and crushed new potatoes (V,GF)

Venison Bourguignon

A rich and earthy stew with tender strips of venison and fresh vegetables set on a bed of creamy mashed potatoes (GF)

Vegan Tortilla Bowl

Filled with basmati rice and vegetables topped with crunchy coleslaw and grated roots (VG)

Traditional Roast Turkey

Slices of roasted turkey breast topped with our famous rich red wine gravy. All served with honey and mustard pigs in blankets, honey roasted parsnips and braised red cabbage, cauliflower cheese, herb coated roast potatoes and bacon topped Brussel sprouts (GF)

GF: Gluten Free
VG: Vegan
V: Vegetarian



THE NEW
WHEEL INN
AT BOWLING GREEN

Desserts on the
other side

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Sweets

Biscoff Cheesecake

Served with Baileys cream and a brandy snap basket

White Chocolate Profiteroles

Topped with caramel sauce served with cream

Triple Chocolate Brownie

Served with warm chocolate sauce and New Forest ice cream

Handmade Christmas Pudding

Topped with butterscotch sauce served with New Forest vanilla ice cream

The Wheel Inn Cheese Board

Served with a port

To finish mulled wine and festive cookies

£75.00 per person

*From all the staff we wish you
a Merry Christmas!*



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Christmas Lunch Menu

2 courses
£24.95

3 courses
£29.95



Starters

Soup of the Day
Served with crusty bread

Prawn Cocktail
Served with bread and butter

Festive Rustic Pate
Served with melba toast

**Wild Mushroom & Thyme
Festive Rolls**
Served with ale chutney

Mains

Oxtail Stew
Served with creamy mashed potatoes and
vegetables of the day

Turkey Madras Curry
Served with rice, a poppadum and mango chutney

Traditional Roast Turkey
Served with all the trimmings and vegetables

Fish & Chips
Served with chunky chips and peas
and homemade tartar sauce

Sweets

**Handmade
Christmas pudding**
Served with brandy sauce

**Cheesecake of the Day
Mini Cheese Board**

From all the staff we wish you a Merry Christmas!



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Christmas Party Menu



Starters

Minestrone Soup

Served with mozzarella croutons (V,GF)

Pulled Duck Croquettes

Served with maltaise sauce (GF)

Festive Rustic Pate

Served with warm crusty bread and red onion marmalade

Garlic King Prawns

Set on a bed of fanned melon. Topped with pineapple salsa (V,GF)

Wild Mushroom & Thyme Festive Rolls

Served with ale chutney

Mains

Oxtail Stew

Served with creamy mashed potatoes topped with crispy bacon and spring onions (GF)

Smoked Trout & Pea Shoot Risotto

Topped with parmesan shavings and chilli oil

Asian Vegetable Noodles

Pan fried vegetables tossed in a spicy broth with noodles

Pork Steak

Topped with an apple and calvados sauce set on a black garlic mash. Finished with apple crisps (GF)

Traditional Roast Turkey

Slices of roasted turkey topped with our famous red wine gravy served with pigs in blankets, honey roasted parsnips and cauliflower cheese braised red cabbage herb coated roasted potatoes and bacon topped Brussel sprouts




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Sweets

Handmade Christmas Pudding

Served with brandy sauce

Milk Chocolate Crème Brulee

Served with hazelnut praline (GF)

White Chocolate & Raspberry Cheese Cake

Topped with diced kiwi

Orange Sticky Toffee Pudding

Topped with butterscotch sauce and
salted caramel ice cream

The New Wheel Inn Cheese Board (GF)

Why not finish your meal with a liqueur coffee and mints

£75.00 per person

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