



The
WHEATSHEAF

REVIVAL

NEW YEAR'S EVE AT THE WHEATSHEAF REVIVAL

STEP BACK IN TIME THIS NEW YEAR'S EVE WITH AN EXCLUSIVE WARTIME DINNER AND DANCE! ENJOY VINTAGE VOCALS FROM KATIE ROGERS AND HER LIVE JAZZ BAND, BRINGING THE GOLDEN AGE OF SWING TO LIFE.

5-COURSE SET MENU WITH MUSIC FROM 8:30PM

£85 PER PERSON, THIS IS A TICKETED EVENT (31/12/2025)

DRESS TO IMPRESS, VINTAGE GLAMOUR ENCOURAGED!

JOIN OUR NEW YEAR'S EVE REVIVAL AT THE WHEATSHEAF

ARRIVAL GLASS OF FIZZ & HORS D'OEUVRES

STARTERS

ROASTED CELERIAC & PARSNIP SOUP (V)(GFO)

WITH WARM CRUSTY BREAD

LOBSTER AND SMOKED SALMON TERRINE (GF)

SORREL WATERCRESS & APPLE SALAD WITH A CARAMELISED LIME & DILL MOUSSE

WILD CREAMY GARLIC MUSHROOMS (V)(GFO)

ON TOASTED FOCACCIA

HAM HOCK TERRINE (GFO)

WITH HOMEMADE PICCALILLI AND TOASTED FOCACCIA

MAINS

MUSHROOM WELLINGTON (V)

WITH DAUPHINOISE POTATOES, ASPARAGUS, AND A RED WINE JUS

WHOLE BRAISED LAMB SHOULDER (GF)

ON MUSTARD SEED MASH, WITH A CRANBERRY AND PORT SAUCE AND SEASONAL VEG

KING PRAWN & MONKFISH CURRY (GF)

WITH FRESH LIME, CORIANDER, CHILI, AND GARLIC FINISHED WITH A CREAMY BANANA SAUCE, SERVED WITH STEAMED RICE AND A POPADOM

OVEN ROASTED POUSSIN (GF)

WITH LEMON AND THYME, SERVED WITH SAUTEED POTATOES GRILLED ASPARAGUS AND A CREAMY MUSHROOM SAUCE

DESSERT

CHOCOLATE ORANGE PARFAIT (GF)(V)

WITH WILD RASPBERRY SORBET

CRÈME BRÛLÉE (GFO)(V)

A RICH, CREAMY VANILLA CUSTARD & CRUNCHY, CARAMELISED TOPPING, SERVED WITH A GINGER BISCUIT

WINTER BERRY TART

SET IN AN ELDERFLOWER JELLY SERVED WITH PISTACHIO CREAM

CHEESE BOARD (V)

CHEDDAR, STILTON, BRIE, RED ONION CHUTNEY, AND BISCUITS

TEA & COFFEE

£85 PER PERSON

Terms & Conditions: For New Years Eve Bookings the entirety of the table must pre-order from the New Years Eve Menu, all food needs to be pre-ordered. All bookings will need to be pre-paid in full by Monday 15th December. Should a booking be cancelled within less than 72 hours of the reservation date the booking will be refunded in full. However, if the booking is cancelled less than 72 hours before the reservation date, the booking will not be refunded.

If you require information regarding the presence of allergens in any of our food or drinks, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients that do contain allergens.

Vegan (VE)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Option (GFO)

Vegetarian Option (VO)

Vegan Option (VEO)