



The Wiltshire's Christmas Luncheon Menu



The Grey Heron Restaurant

Available throughout December, excluding Sundays & Christmas Day

12 pm – 3.30 pm. Pre-Booking is Essential

Starter Options

Norwegian Prawns & Cantaloupe Melon Cocktail, Marie Rose Sauce & Brown Bread with Butter

Smoked Duck, Asparagus & Feta Salad with Crispy Croutons, Drizzled with a Balsamic & Tarragon Dressing

Homemade Leek & Potato Soup, infused with Thyme

Main Course Options

Griddled Tuna Steak, Roasted New Potatoes, Seasonal Vegetables & a Sweet Chilli Sauce
Roast Local Turkey with all the Trimmings, Roasted Potatoes, Seasonal Vegetables, Sage & Onion Stuffing Ball, and Yorkshire pudding with Gravy

Pan Fried Lamb Rump, with Seasonal Vegetables, Roasted Potatoes & Redcurrant & Red Wine Sauce

Button, Field & Wild Mushroom Stroganoff, Steamed Basmati Rice & Garlic Bread

Dessert Options

Traditional Christmas pudding, served with Brandy Cream Sauce

Tiramisu with Fresh Fruits & Chocolate Sauce

Trio of English Cheeses with Biscuits, Grapes, Celery & Tomato Chutney

Followed By Freshly Brewed Tea, Coffee & Mints

Two Courses - £18.95

Three Courses - £23.95

Children under 10 - £10.95 for two courses

A £10.00 non-refundable deposit per person is required upon booking with final payment & menu choices required two weeks prior – Please contact the Events Department on 01793 849999 or events@the-wiltshire.co.uk

Please note that unfortunately we are unable to guarantee that our dishes are free from Nuts or Seed traces