



# THE VINEYARD

A LA CARTE EVENING 13TH OCTOBER 2017

£40 PER PERSON

## STARTERS

**Butternut Squash, Coconut, Chilli & Coriander Soup**

Croutons & Chive Sour Cream

**Char Grilled Asparagus**

Poppyseed Crispy Poached Egg, Dill & Shallot Beurre Blanc

**Steamed Mussels**

Jalfrezi Sauce, Garlic & Cumin Seed Naan Bread

**Chicken Canneloni**

Sweetcorn Veloute, Crispy Chicken Skin & Parmesan Tuille

**Blow Torch Scallop Ceviche**

Garlic Crostinis & Chorizo Sauce Vierge

## MAINS

**8oz Ribeye Steak**

Triple Cooked Chips, Stilton & Parsley Butter, Roasted Vine Tomatoes, Crispy Shallots, Mushroom Ketchup

**Ballotine of Chicken**

Chestnut & Thyme Stuffing, Wild Mushroom Risotto, Smoked Bacon Crumb & Tarragon Buerre Blanc

**King Prawn, Crayfish, Steamed Mussels & Scallop Bouillabaise**

Saffron Potatoes, Smoked Red Pepper Rouille Crostinis, Sauté Leek & Spinnach

**Pan Fried Cod Loin**

Char Grilled Tenderstem Broccoli, Butter Bean & Parmesan Puree, Chorizo, Baby Onion & Basil

**Aubergine & Mediterranean Vegetable Timbale**

Mozzarella Bon Bons, Napolitana Sauce, Potato Fondant

## DESSERTS

**Triple Chocolate Panna Cotta**

Cocoa Tuille, Praline Powder & Raspberry Coulis

**Lemon & Thyme Crème Brulee**

Strawberries & Vanilla Shortbread

**Sticky Toffee Pudding**

Toffee Sauce & Clotted Cream Ice Cream

**Clotted Cream & Vanilla Parfait**

Berry Compote, Raspberries & Strawberries, Meringue & Peppered Meringue

**Cheese & Biscuits**

Selection of Local Cheeses, Biscuits, Grapes, Chutney

## COFFEE & CHOCOLATES

*Menu subject to change*

CALL 01384 221122 TO BOOK. £10 PER PERSON DEPOSIT REQUIRED.