



THE VINEYARD  
MENU  
CHRISTMAS FAYRE MENU 2017

STARTERS

ALL £5.95 EACH

**Soup of the Day**, Croutons & Mini Tin Loaf

**Pheasant & Orange Terrine**, Chestnut Puree, Crostinis, Pickled Wild Mushrooms,  
Chestnut Crumb

**Trio of Puréed, Pickled & Roasted Beetroot**, Goats Cheese & Chive Mousse,  
Balsamic Reduction, Watercress

**Poached Flaked Salmon**, Cucumber Ribbons, Cucumber & Dill Salsa, Lemon Crème  
Fraiche

**BBQ Pork Belly**, Celeriac & Apple Remoulade, Honey & Mustard Dressing

MAIN COURSES

ALL £12.95 EACH

**Roast Turkey**, Roast Potatoes, Chef's Vegetables, Pan Gravy, Pigs in Blankets, Sage &  
Onion Stuffing, Watercress

**Slow Cooked Beef Brisket**, Roasted Shallots, Rosemary & Redcurrant Jus, Mashed  
Potatoes, Chef's Vegetables, Parsnip Crisps

**Pan Fried Cod**, Saffron Potatoes, Green Beans, Crab Bisque Sauce, Lemon & Crab Bon  
Bons, Watercress

**Halfpenny Nut Roast**, Roast Potatoes, Parsnip Crisps, Red Wine Jus, Chef's Vegetables  
**Salmon, King Prawn & Crayfish Bouillabaisse**, New Potatoes, Wilted Leek &  
Spinach, Red Pepper Rouille Crostinis

DESSERTS

ALL £5.95 EACH

**Homemade Christmas Pudding**, Brandy Sauce

**Irish Cream Panna Cotta**, Chocolate Soil, Chocolate Brittle, Chocolate Brownie Pieces

**Cranberry & Cinnamon Bread & Butter Pudding**, Berry Coulis & Custard

**Lemon Tart**, Chantilly Cream, Raspberry Compote, Meringue Pieces

**Ice Cream Sundae**, Two Scoops of Ice Cream, Chantilly Cream, Coulis, Wafer, Nuts &  
Chocolate Soil

*Choose From: Vanilla, Double Chocolate Chip, Morello Cherry or Lemon Meringue*

TWO COURSES £17.95

THREE COURSES £21.95

CALL 01384 221122 TO BOOK

*Available from 3<sup>rd</sup> to 24<sup>th</sup> December*

*Menu subject to change*