

THE BLUE VINNY CHRISTMAS

2 COURSES £30 // 3 COURSES £35

** STARTERS **

HONEY ROASTED PARSNIP & ROSEMARY SOUP (GF/DF) (VE)

TOPPED WITH PARSNIP CRISPS AND SERVED WITH WARM CRUSTY BREAD

FESTIVE PRAWN COCKTAIL (GF)

WITH A CREAMY BRANDIED TOMATO SAUCE, AVOCADO & MANGO WITH BROWN BREAD

CHEESE FILO CRACKERS (DF)(VE)

CRISPY FILO STUFFED CRACKERS, SERVED WITH CRANBERRY SAUCE

PHEASANT TERRINE (GF/DF)

WRAPPED IN SMOKED BACON WITH A PRUNE CHUTNEY & MELBA TOAST

CHAMPAGNE MELON CROWN (GF/DF)(VE)

CANTALOUPE MELON BALLS, STRAWBERRIES & CHAMPAGNE SORBET

** MAIN COURSE **

STUFFED TURKEY ESCALOPE WRAPPED IN SMOKED BACON (GF/DF)

BREAD SAUCE, ROAST POTATOES AND WINTER VEGETABLES

TRIO OF BEEF FILLET (GF/DF)

CROUTE, PATE, ONION MARMALADE, HERB CRUSHED NEW POTATOES, RED WINE JUS,

BRAISED BELLY PORK (GF/DF)

FONDANT POTATO, BRAISED RED CABBAGE, CREAMY CIDER JUS

SALMON SUPREME WITH PORTLAND CRAB MOUSELLINE (GF)

WITH NEW POTATOES, LEEKS & A DORSET CRAB CREAM SAUCE

CAULIFLOWER CHEESE PITHIVIER (VE)

WITH WILD MUSHROOM AND WHITE WINE SAUCE, ROAST POTATOES & BABY SPINACH

** DESSERTS **

TRADITIONAL CHRISTMAS PUDDING (GF)(VE)

WITH A BRANDY CREAM SAUCE

MULLED RED WINE TRIFLE (GF)(VE)

FESTIVE SPICED RED WINE JELLY, CUSTARD AND PIPED CREAM

GINGERBREAD CHURROS (GF)

SERVED WITH A SALTED CARAMEL SAUCE & CLOTTED CREAM

DARK CHOCOLATE TORTE (GF)

RUM & RAISIN ICE-CREAM AND SWEET MELBA TOAST

THE BLUE VINNY CHEESEBOARD (GF) (VE)

A SELECTION AND FESTIVE CHEESES, BOOZY CHUTNEY, CRACKERS & GRAPES