

## Starters;

Soup of the day, warm bread, sea salt butter. (V,G/F) \*

Duo of prawn cocktail, spiced marie rose, brown bread & butter (G/F, D/F)

Pheasant pate, cask ale chutney, sourdough toast

Cider and saffron poached pear, Dorset blue vinny, candied walnuts, apple vinaigrette  
(G/F, V) \*

Wild mushroom arancini, truffle mayo, black olive crumb (V)

## Mains;

Roast crown of turkey, roast potatoes, sage, thyme & apricot stuffing, pig in blanket,  
turkey gravy. (D/F)

Home cured honey roast ham, baked apple, crackling, roast potatoes, gravy. (G/F, D/F)

Pan fried seabass, crushed potatoes, charred leeks, caper butter sauce. (G/F)

Roast squash & celeriac wellington, confit potato, veggie gravy. (V, VGN, D/F)

Cider braised duck leg, saffron fondant potato, cider sauce (GF/F)

(all served with seasonal veg)

## Desserts;

Classic Christmas pudding, brandy butter & spiced custard. (V)

Cinnamon panna cotta, hazelnut shortbread, potted cranberries. (V) \*

Dark chocolate roulade, amaretto raisins, salted caramel butter cream, chocolate sauce  
(G/F, V)

Selection of Westcountry cheeses, ale chutney, grapes, crackers. (G/F, V)

2 courses: £30, 3 courses: £36

Prices may be subject to change.

Call us on 01305 848 228 or email [thebluevinny@gmail.com](mailto:thebluevinny@gmail.com) to book.

£10 per head deposit.

Available 24th November to 24th December.

\* Can be amended for certain dietary requirements