



THE VINEYARD

EVENING DINING

FUNCTION MENU

STARTERS

Soup of the Day

Croutons

Crispy Confit Duck

Pickled Radish, Char Grilled Radicchio, Apple Straws, Pomegranate Dressing

Sticky Shallot Tarte Tatin

Confit Beetroot Puree, Goats Cheese & Chive Mousse, Pickled Beetroot

Pan Seared Scallops

Butternut Squash Veloute, Carrot, Toasted Sunflower Seed & Lemon Dressing

MAIN COURSES

Slow Cooked Pork Belly

Herb Rolled Pork Tenderloin, Savoy Cabbage, Cider Jus, Pork Scratchings, Apple Balls, Sage Mash, Ham Hock Bon Bons

Chicken, Confit Garlic & Tarragon Ballotine

Celeriac & Potato Fondant, Thyme Jus, Wild Mushrooms, Crispy Chicken Skin, Sauté Green Beans

Pan Fried Cod Loin

Pea Puree, Capers & Lemon Dressing, Pea & Baby Onion Francaise, Potato Straws

Roasted Red Pepper & Sun Dried Tomato Risotto

Basil Oil, Crispy Mozzarella, Watercress, Balsamic Roasted Chery Tomatoes

DESSERTS

Warm Chocolate Brownie

Salted Caramel Ice Cream, Praline Powder, Chocolate Brittle, Chocolate Sauce

Strawberry Jelly

Vineyard Sorbet Strawberries, Vanilla Shortbread, Chantilly Cream, Orange Sponge, Chocolate Soil

Lemon Cheesecake

Shortbread Crumb, Lemon Meringue Ice Cream, Lemon Curd, Mini Meringues, Chantilly Cream

Cheese & Biscuits

Selection of Local Cheeses, Biscuits, Grapes, Chutney

Menu options can be altered based on preference, at the approval of the head chef.

PRICING & ORDERING

Please select one of the packages below. All meals must be pre-ordered at least 14 days prior to the date of the event.

BRONZE	£24.95 PER PERSON	<u>Two options from two courses</u> - Select two courses, then choose two dishes from each course. Guests will pre-order from this selection.
SILVER	£28.95 PER PERSON	<u>Two options from three courses</u> - Choose two dishes from each of the three courses. Guests will pre-order from this selection.
GOLD	£32.95 PER PERSON	<u>Three options from three courses</u> - Choose three dishes from each of the three courses. Guests with pre-order from this selections.
PLATINUM	£36.95 PER PERSON	<u>Full menu available</u> - Guests can pre-order from the entire menu.

Please note, all bookings must be made in advance, with a per-person deposit paid upon booking. Payment of the remaining balance, confirmation of final numbers and any dietary requirements/allergies is required at least 14 days prior to the date of the event.