



THE VINEYARD CHRISTMAS FAYRE MENU

AVAILABLE 1st – 31st DECEMBER 2021

TWO COURSES £19.95 THREE COURSES £25.95

Starters

Halfpenny Soup of the Day

Croutons & Mini Tin Loaf

Salt Cured Beetroot Salmon

Celeriac Remoulade, Watercress & Mustard Dressing

Chicken Liver Pâté

Toasted Ciabatta, Penny Grape Chutney

Roasted Squash & Walnut Tart (v)

Red Onion, Cavolo Nero, Goats Cheese, Bitter Leaves & Orange & Thyme Dressing

Main Courses

Roast Shropshire Turkey

Garlic & Herb Roast Potatoes, Pan Gravy, Pigs in Blankets, Sage & Onion Stuffing & Chef's Vegetables

Slow Cooked Beef Shin

Creamy Mash Potatoes, Penny Red Sauce, Crispy Onions & Roasted Vegetables

Slow Cooked Pork Belly

Garlic & Herb Potatoes, Crackling, Cider Jus, Apricot & Basil Stuffing & Winter Vegetables

Roasted Salmon

Tarragon Roasted New Potatoes, Cabbage, Fennel, Bearnaise Cream Sauce

Halfpenny Nut Roast (v)

Garlic & Herb Roast Potatoes, Parsnip Crisps, Cranberry & Thyme Jus, Watercress & Vegetables

Desserts

Homemade Christmas Pudding,

Brandy Sauce

Mulling Spiced Orange Trifle

Chocolate Raspberry Torte

Ice Cream Sundae,

Two Scoops of Ice Cream, Chantilly Cream, Coulis & Wafer

Homemade Mince Pie £2.25

Here at Halfpenny Green Vineyards we always try to use locally sourced produce from local suppliers. A lot of our dishes are suitable for gluten free diets, we can alter the majority of our meals to suit all Allergies & Allergens. Please ask for more information.