



THE VINEYARD MENU

*Breakfast Available 9:00am – 11:00am.
Main Meals Available 12:00pm – 3:30pm.*

*Sandwiches Available 11:00am – 4:00pm.
Teacakes, Scones, Cakes & Drinks Available 9:00am – 4:30pm.*

POLITE NOTICE – ALL FOOD IS COOKED TO ORDER & MAY TAKE UP TO 40 MINUTES FROM ORDERING DURING BUSY PERIODS. THANK YOU FOR YOUR PATIENCE.

WE SUPPORT BRITISH FARMERS, OUR MEAT & VEGETABLES WILL BE BRITISH & SEASONAL WHERE POSSIBLE.

CHRISTMAS FAYRE 2023

TWO COURSES £22.95 – THREE COURSES £29.95

1ST – 24TH DECEMBER 2023

STARTERS

ALL £7.50 EACH

Soup of the Day

Served With Warm Ciabatta (v, gfr)

Chicken Liver Pate

Onion Marmalade & Crostini (gfr)

Deep Fried Brie

Spiced Tomato Salsa, Apple & Fennel Salad (v)

Prawn Smoked Salmon & Avocado Cocktail

Brown Bread (gfr)

MAIN COURSES

ALL £18.95 EACH

Roast Breast of Turkey

Pigs in Blankets, Roast Potatoes, Seasonal Vegetables & Gravy (gfr)

Braised Blade of Beef

Bourguignon Sauce, Horseradish Mash & Winter Greens (gf)

Grilled Salmon Fillet

Potato & Cheddar Terrine, Seasonal Greens, Lobster Sauce & Samphire (gf)

Mushroom, Brie & Spinach Wellington

Roast Potatoes, Seasonal Vegetables and Vegetarian Gravy (v)

DESSERTS

ALL £7.50 EACH

Traditional Christmas Pudding

Brandy Sauce & Berry Compote (v)

Cranberry Bakewell

Cranberry Compote & Orange Zest Custard (v) (gf)

White Chocolate Cheesecake

Pouring Cream

Sherry Trifle

Please note there is a £1.50 supplement for Gluten Free Sandwiches

If you have any concerns or allergens it is VITAL you speak to our members of staff who can best advise or find out for you.

Whilst we strive to reduce the risk of contamination, we cannot guarantee that dishes will be 100% allergen free due to the ingredients used within our kitchen.

(v) = Vegetarian; (gf) = Gluten Free; (gfr) = Gluten Free upon Request; (n) = Contains Nuts, (ve) Vegan - Please ask to view our separate Vegan Menu



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