

Brasserie at Three Choirs Vineyards

Sample Sunday Lunch Menu



TO START

Curried Butternut squash and Sweet Potato Soup £8
finished with double cream served with focaccia

Confit Duck Salad £14
slow roasted shredded duck leg, dressed mixed salad leaves, fennel & orange

Smoked Salmon Roulade £14
filled with a smoked salmon mousse, lemon mayonnaise

Venison, Wild Boar and Pancetta Terrine £13
with piccalilli, warm toast

Bruschetta £12.5
with a black olive tapenade, sliced tomato, toasted garlic & rosemary focaccia, balsamic caviar

Bloody Mary Prawns £13
Served on shredded lettuce, with a spicy mayonnaise, tomato & vodka, sauce

.....

MAIN COURSES

Roast Sirloin of Herefordshire Beef £26
roast potatoes, Yorkshire pudding, red wine gravy, baby carrots, cauliflower cheese, tenderstem

Slow Roasted Belly Pork £22
roast potatoes, baby carrots, tenderstem, cauliflower cheese, apple sauce and gravy

Chicken Ballantine £22
with a tarragon stuffing, creamy mash, baby carrots, tenderstem, cauliflower cheese and a rich port sauce

Panko Breaded Fillet of Haddock £20
with crushed minted peas and fries

Wild Mushroom Risotto £20
Creamy risotto white wine and shallots, finished with truffle oil and Parmesan

.....

DESSERTS

Chocolate Tart £10

Strawberry Creme Brûlée £10

Profiteroles & Toffee Sauce £10

Cheeseboard £18
Somerset Brie, Double Gloucester, Blacksticks Blue. Celery. Chutney. Grapes. Artisan Crackers

Served 12-3pm 01531 890223
www.three-choirs-vineyards.co.uk