



# Brasserie at Three Choirs Vineyards

## Sunday Lunch Menu

### TO START

**Tomato & Roast Red Pepper Soup £8 (v/gfa)**  
finished with double cream served with focaccia

**Confit Duck Salad £14 (gfa)**  
slow roasted shredded duck leg, dressed mixed salad leaves, pine nuts, pickled fennel, orange & croutons

**Warm Fresh Figs £13 (v/gf)**  
crumbled stilton, drizzled with honey

**Thai Spiced Crab Cakes £15 (gf)**  
Asian slaw, with a soy, ginger, lime & chilli dressing

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

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### MAIN COURSES

**Roast Sirloin of Herefordshire Beef £28 (gfa)**  
roast potatoes, Yorkshire pudding, red wine gravy, baby carrots, cauliflower cheese, tenderstem

**Slow Roasted Belly Pork £24 (gfa)**  
roast potatoes, baby carrots, tenderstem, cauliflower cheese, apple sauce and gravy

**Chicken Ballantine £24**  
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

**Potato Gnocchi £15 (gf/v)**  
cooked in a rich tomato & red wine sauce. olives, sun-dried tomatoes, capers, parmesan

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### DESSERTS

**Chocolate Tart £10**

**Strawberry Creme Brûlée £10 (gf)**

**Profiteroles & Toffee Sauce £10**

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