

THREE CHOIRS

VINEYARDS

Chefs festive set selection

sharing dishes, boards & plates

TO START:

Selection of Ciabatta & Focaccia Bread (vg) (gfa)
with oils & Netherend butter

Basil Pesto Hummus (vg) (gf)
with corn chips

Spinach Borani (gfa) (v)
yoghurt, spinach, shallots, spices, topped with – toasted walnuts, with warm pitta bread

Bruschetta (vg)
toasted ciabatta, black olive tapenade, sliced tomatoes

Warm Fresh Figs with Crumbed Stilton (gf) (v)
drizzled with honey

GRADUALLY FOLLOWED BY:

Sweet Potato, Apricot & Cumin Falafel (v) (gf) (vga)
with a mild curried mayonnaise dip

Fishcakes (gf)
seabass, ginger and lime, with a lemon mayonnaise

Roasted Salmon
sun-dried tomato pesto, Orzo pasta, grated pecorino

Pigs In Blankets
roasted with honey and grain mustard

Turkey Ballotine
with a spiced plum stuffing served with braised red cabbage and a red wine & wild mushroom sauce

Roasted Buttered Sprouts (v) (gf)
with chestnuts

Roasted New potatoes (vg) (gf)

ROUNDED OFF WITH:

Vanilla Crème Brulee (v) (gf)

Warm Mince Pie (vga) (gf)
with clotted cream

For parties of 10-32 guests. £40pp.

Available Wednesdays – Sundays through December.

Lunch reservations 12-2pm / Dinner 5.30 – 7.30pm

Advance booking only. £10pp deposit required.

We do not add an automatic service charge. Gratuities welcome at your discretion on the day.