

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

Crabcakes (gf)

lightly spiced crabcakes coated in gluten-free breadcrumbs served with a ginger, soy and chilli Asian slaw

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.