

VINOTECA

£55 Christmas 3 Course Menu 2024

STARTERS

Butternut Squash Soup, Sage Oil

Roast Heritage Beetroot, Brussels Sprouts, Goat Cheese, Pumpkin Seeds

Smoked Salmon, Cucumber, Dill Crème Fraiche, Hazelnuts

Smoked Ham Hock Terrine, Cornichons, Wholegrain Mustard, Sourdough

MAINS

Gnocchi, Forest Mushroom, Pesto, Parmesan

Scottish Cod, Butter Beans, Spinach, Nduja & Salsa Verde

Irish Beef Rump, Barley & Chestnut Risotto, Brussels Tops, Port

Norfolk Turkey Breast, Braised Red Cabbage, Crushed Root Vegetables, Cranberries

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream, Caramel Sauce

Baked Gingerbread Cheesecake, Cranberries

Mulled Wine Poached Fruits, Vegan Ice Cream

Mince Pie Chocolate Brownie, Cornish Clotted Cream

FIVE FESTIVE ADDITIONS

The Top: £9 per person (also includes a Christmas Cracker)

To Start: Cured Meat Selection, Spiced Nuts, Marinated Olives (to share)

The Tail: £6 per person

To Finish: Filter Coffee, Chocolate & Coffee Truffles, Mini Mince Pies (to share)

The Christmas Sparkle: £8 per person

On Arrival: A glass of Prosecco Superiore Asolo Extra Dry DOCG NV Vinvita, Italy

The Premium Christmas Sparkle: £14 per person

On Arrival: A glass of Champagne Blanc De Noirs 'Cuvee Speciale' - Renard Barrier, Villevenard, France

The Cheesy Does It: £16 (Per 4 people)

Sharing Cheeseboard, Crackers and Chutney to feed 4 guests

All ingredients may not be listed, please advise of any allergies.
Ingredients are subject to change depending on market availability.