

WELCOME TO THE VINE TREE SHARING PARTY EXTRAVAGANZA!



M E N U

A SOCIAL SHARING EXPERIENCE – IN THREE ACTS

WITH COMPLIMENTARY **MULLED WINE** & **CHEESE STRAWS** ON ARRIVAL

-During Each of the 3 Acts You will be Served ALL of the Listed Dishes To Share! -



ACT ONE

AN INTERNATIONAL SELECTION OF HORS D'OEUVRES

BAKED THYME & GARLIC CAMEMBERT WITH BACON WRAPPED BREADSTICKS

PARMA HAM WITH GALIA MELON

CREAMY CHICKEN LIVER & DUCK PARFAIT WITH A RED ONION & RAISIN MARMALADE

DEEP FRIED PAPRIKA DUSTED CORNISH SQUID WITH A LIME & SAFFRON MAYONNAISE

POTTED KYNANCE COVE CRAB WITH SMOKED SALMON

MARINATED HERB OLIVES – WHOLE SEA SALT ROASTED GARLIC – CRUNCHY TOASTS

VINE TOMATO, GARLIC & VIRGIN OLIVE OIL DIP – FRESHLY BAKED VINE TREE BREADS



ACT TWO

A CARNIVOROUS FEAST

(Vegetarian Options Available on Request)

BREAST OF ENGLISH TURKEY WITH PIGS IN BLANKETS – ROAST LOIN & BELLY OF OLD SPOT PORK

WITH CRACKLING PLUS ALL THE TRIMMINGS – INCLUDING, APPLE, CRANBERRY & CREAMY BREAD SAUCES

APRICOT, CELERY & SAGE CUMBERLAND SAUSAGE STUFFING

LOTS OF GOOSE FAT ROAST POTATOES, ROASTED SEASONAL ROOT VEGETABLES,

GLAZED CAULIFLOWER MORNAY GRATIN & JUGS OF STOCK GRAVY



ACT THREE

A TRIO OF PUDDINGS

TRADITIONAL LUXURY VINE TREE CHRISTMAS PUDDING WITH BRANDY BUTTER

MULLED WINTER FRUIT ETON MESS

WITH CHUNKS OF MERINGUE, GINGER BREAD, CRUNCHY HONEYCOMB & THICK CINNAMON CREAM

GRANDMAS OLD FASHIONED TREACLE TART WITH SALTED CARAMEL ICE CREAM & HONEYCOMB



£32.95 for 4 Courses

Gratuities are at Your Discretion & are Equally Shared Amongst The Whole Team

For Parties of 8 or More an Optional 10% Service Charge will be Added to Your Final Bill – Thank You!