

# WELCOME TO THE VINE TREE SHARING PARTY EXTRAVAGANZA!



## VEGETARIAN MENU

### 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 POPPY SEED BREADSTICKS

WARM ROASTED CHARGRILLED MEDITERRANEAN VEGETABLE FRITTATA - With a Rustic Red Pepper Sauce

FETA, PEA & FRESH MINT SAMOSA - Served with Spiced Yoghurt & Cured Cucumber Salad

SEASONAL TEMPURA VEGETABLES - In a Light Batter, Accompanied by Chilli Jam

DELICATE CERNEY GOATS CHEESE MOUSSE

Rolled in Caramelised Hazelnuts & Presented with a Salad of Rainbow Beetroots

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 GREEN FEAST

PAUPIETTE OF SMOKED AUBERGINE (On our Big Green Eggs)

STUFFED WITH A BAROLO & SHALLOT RISOTTO

Finished with a Wild Woodland Mushroom & Chervil Cream Sauce

SAVOURY FILO STRUDEL WELLINGTON

Served with a Piquant Red Currant Compôte & a Rich Burgundy Jus

LOTS OF COCONUT OIL ROAST POTATOES, ROASTED SEASONAL ROOT VEGETABLES

AND GLAZED CAULIFLOWER MORNAY GRATIN



#### ACT THREE

##### A TRIO OF PUDDINGS

TRADITIONAL LUXURY VINE TREE VEGAN 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!