

# THE VINE TREE

## GOLD CHRISTMAS PARTY MENU 2017

### THE VINE TREE RUSTIC BREAD BOARD

Whole Sea Salt Roasted Garlic, Fresh Stone Baked Baguette & a Vine Tomato, Olive Oil Dip

### STARTERS



#### ROASTED BUTTERNUT SOUP (V)

With an Onion Bhaji & Toasted Seeds

#### CREAMY CHICKEN & DUCK LIVER PARFAIT

Presented with Red Onion & Raisin Marmalade & Maple Cured Wiltshire Bacon

#### SMOKED HADDOCK FISHCAKE

Served with Parsley Sauce, Saffron Aioli & Dressed Leaves

#### TWICE BAKED BLUE CHEESE SOUFFLE (V)

With a Crunchy Chicory & Hazelnut Salad, Aged Balsamic Glaze & a Spiced Rioja & Onion Confit

#### A CORNISH SEAFOOD TIAN

Mullion Prawns with Layers of Kynance Cove White & Brown Crab Meat, Lemon, Paprika & a Hint of Cognac  
Served with Cucumber Ribbons & Bloody Mary Mayonnaise

### MAIN COURSES



#### ENGLISH TURKEY BREAST WITH PIGS IN BLANKETS

Roast Breast of Goosnargh Turkey, Wrapped in Sweet Cured Bacon

With an Apricot, Celery & Sage Cumberland Sausage Stuffing, Creamy Bread Sauce, Cranberry Sauce & Roast Stock Gravy

#### A PAVE OF LOCAL STANTON VENISON

Served with Dauphinoise Potatoes, Roasted Beetroot, Swede Purée & a Robust Port Game Stock Sauce

#### CHESTNUT & SHALLOT TARTE TATIN (V)

Accompanied by Parsnip Crisps & a Ragout of Wild Woodland Mushrooms with a Madeira Reduction

#### ROASTED PROSCIUTTO CRUDO WRAPPED MONKFISH

Presented with a Chowder of Spiced Fowey Mussels, Leeks, Padstow Prawns, Spinach Leaves & Potatoes

WHERE APPROPRIATE - THE ABOVE DISHES WILL BE SERVED WITH A SEASONAL SELECTION OF -  
PIQUANT RED CABBAGE, HONEY GLAZED PARSNIPS & CARROTS, BRUSSELS SPROUTS & GOOSE FAT ROASTED POTATOES

### 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

#### RICH, GOOEY BELGIAN DARK CHOCOLATE NEMESIS

Served with a Cointreau Truffle, Seville Orange Sauce & Crème Fraîche

#### TIPSY CLEMENTINE CHEESECAKE

Presented with Salted Caramel Ice Cream & Espresso Drizzle

#### THE VINE TREE ARTISAN CHEESE BOARD

Three Local Farmhouse Cheeses & Fine Savoury Biscuits, Bâtons of Celery & Home made Christmas Chutney



£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!