

# THE VINE TREE

## GOLD CHRISTMAS FESTIVE MENU 2018

### AMUSE-BOUCHE

A Selection of Bread Sticks with a Black Olive Tapenade, Cream Cheese Mascarpone Dip (V)

### STARTERS



#### LA ROCHELLE MOUCLADE MUSSEL CHOWDER

Fresh Fowey Mussels with Saffron, White Wine, Cognac, a Dash of Curry, Crème Fraîche & Freshly Baked Crusty Bread

#### PUMPKIN, GOAT'S CHEESE & FIG TART WITH LEMON THYME (V)

Accompanied by Radicchio & a Spiced Port Balsamic Reduction

#### OLD FASHIONED DEVILLED LAMBS KIDNEYS ON FRIED BREAD

With Shallots, Bacon Lardons & Woodland Mushrooms in a Piquant Worcestershire, Mustard, Cayenne & Cognac Sauce

#### WEST COUNTRY COURSE MIXED GAME TERRINE WITH PICKLED WALNUTS

Presented with a Date & Fig Chutney & Warm, Freshly Baked Country Bread

#### FRESH CORNISH CRAB PANNA COTTA

With Pickled Cucumber Ribbons, Confit Vine Tomatoes & Roasted Red Pepper Mayonnaise

### MAIN COURSES



#### BREAST OF ENGLISH FARM TURKEY WRAPPED IN SWEET CURED WILTSHIRE BACON

With an Apricot, Oregano & Cumberland Sausage Stuffing, Pigs in Blankets, Creamy Bread Sauce, Cranberry Sauce & Roast Stock Gravy

#### LOCAL LORDSWOOD ESTATE VENISON BOURGUIGNONNE – With Fried Bread Croutons

Wiltshire Bacon Lardons, Woodland Mushrooms, Pearl Onions & Garlic in a Rich, Robust Burgundy Game Stock Sauce

#### HONEY ROASTED BELLY OF OLD SPOT PORK WITH CRISPY SAGE LEAVES

Crackling, Apple & Thyme & Calvaços Jus

#### SWEET POTATO CREPES FILLED WITH SPINACH, RICOTTA, CARAMELISED RED ONION & CANDIED BEETROOT

With Roasted Vine Cherry Tomatoes & Smoked Pepper Sauce (V)

#### CRANBERRY, HERB & BREADCRUMBED CRUSTED SUSTAINABLE FILLET OF HAKE

Presented with Tangerine Hollandaise Sauce & a "Smashed" Parsley Roastie Cake

#### WHERE APPROPRIATE – THE ABOVE DISHES WILL BE SERVED WITH TODAY'S MARKET SELECTION OF –

GARLIC & THYME ROASTED SEASONAL VEGETABLES – BRUSSEL SPROUTS WITH NUTMEG & CHESTNUTS – GOOSE FAT ROASTED POTATOES

### PUDDINGS



#### TRADITIONAL LUXURY VINE TREE CHRISTMAS PUDDING

With Homemade Brandy Butter & Dairy Farm Cream

#### CHOCOLATE HEAVEN!

Rich, Goey Belgian Dark Chocolate Nemesis with Mango Sauce & Espresso Drizzle

#### PEANUT BUTTER CHEESECAKE

Peanut Cookies, Golden Syrup & Ricotta – Topped with Crushed Peanut Brittle

#### ROYAL CHRISTMAS TRIFLE – With (Slightly More than) a Dash of Captain Morgan Dark Rum!

Panettone, Vanilla Meringue, Creamy Custard, Caramel, Chunks of Fresh Pineapple & Seville Orange Jelly

#### COLSTON BASSETT STILTON CHEESE BOARD

With Fine Savoury Biscuits, Batons of Celery & Home made Christmas Chutney



£29.95 for 3 Courses & £23.95 for 2 Courses – BOTH Include the Amuse Bouche

ADD A GLASS OF BUBBLES (Or Festive Cocktail) ON ARRIVAL FOR £4.00 PER PERSON

Service is at Your Discretion & is Equally Shared Amongst The Whole Team – For Parties of 6 or More, an Optional 10% will be Added to Your Final Bill – Thank You!

# CHRISTMAS DAY VEGETARIAN EXTRAVAGANZA

"It came without ribbons! It came without tags! It came without packages, boxes or bags!...  
Then the Grinch thought of something he hadn't before! "Maybe Christmas," he thought,  
"doesn't come from a store. Maybe Christmas... perhaps... means a little bit more!" ~  
Dr. Seuss, How the Grinch Stole Christmas!



A MINI SELECTION OF AMUSE BOUCHE



A FESTIVE CELEBRATION - PLEASE SELECT THREE TO SHARE

SWEET POTATO & SPINACH RAVIOLI

Accompanied by a Walnut Dressing & Crispy Sage Leaves

WARM ROASTED CHARGRILLED MEDITERRANEAN VEGETABLE FRITTATA

With a Rustic Vine Tomato & 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

🎁 WHOLE ROASTED GARLIC WITH SEASALT 🎁 VINE CHERRY TOMATO & VIRGIN OLIVE OIL DIP 🎁  
🎁 VALENCIAN SALTED ALMONDS 🎁 WARM STONE BAKED BREAD 🎁



" THOU SHOULD EAT TO LIVE; NOT LIVE TO EAT "

Socrates

PAUPIETTE OF SMOKED AUBERGINE (On our Big Green Eggs)

STUFFED WITH A BAROLO & SHALLOT RISOTTO

Finished with a Wild Woodland Mushroom & Chervil Cream Sauce

OR

"THIS LITTLE PIGGY HAD NONE"

Nursery Rhyme - From The Famous Tommy Thumb's Little Story Book - 1760

SAVOURY FILO STRUDEL WELLINGTON

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

ACCOMPANIED BY -

🎁 COCONUT OIL ROASTED POTATOES 🎁 STICKY BRUSSEL SPROUTS WITH GRAPES & CHESTNUTS 🎁  
🎁 BABY ROASTED CARROTS IN ORANGE JUICE & THYME 🎁 PARMESAN ROASTED BABY PARSNIPS 🎁  
🎁 TANGY AGED BALSAMIC BRAISED RED CABBAGE WITH APPLES & SULTANAS 🎁



"THE PROOF OF THE PUDDING IS IN THE EATING"

Originally Derived from a 14th Century Proverb & Stated by William Camden in 1605

"INTOXICATED" LUXURY VINE TREE CHRISTMAS PUDDING

With Rum Butter, Thick Dairy Farm Cream & Decadent Rum & Raisin Ice Cream

CHOCOLATE HEAVEN!

Rich, Goey Belgian Dark Chocolate Nemesis with Luscious Mango Sorbet & Espresso Drizzle

THE VINE TREE RUSTIC CHEESE BOARD

A Selection of Fine Artisan Cheeses & Savoury Biscuits, Port Pickled Grapes & Home-made Christmas Chutney



COFFEE & MINI MINCED PIES

£85.00

Service is at Your Discretion & is Equally Shared Amongst The Whole Team - For Parties of 6 or More - An Optional 10% will be Added to Your Bill -  
Thank You!

# THE VINE TREE CHRISTMAS DAY CHILDRENS MENU



HOME MADE FESTIVE MINI SAUSAGES, CRISPS & CHEESE STRAWS  
WITH A RAINBOW FRUIT COCKTAIL



FRESHLY BAKED GARLIC BREAD  
BABY PRAWN COCKTAIL IN LETTUCE CUPS  
SEASONAL VEGETABLE CRUDITÉ WITH A VINE TOMATO DIP



ROAST FREE RANGE WILTSHIRE TURKEY WITH PIGS IN BLANKETS & BREAD SAUCE

or

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING – Cooked Medium  
Served with LOTS of Crunchy Roast Potatoes, Seasonal Winter Vegetables & Jugs of Gravy



VINE TREE CHRISTMAS PUDDING WITH VANILLA ICE CREAM

or

FESTIVE ETON MESS

What it Says!!! – Home made Meringues, Thick Cream, Strawberries & Raspberry Sauce

or

CHRISTMAS GOOEY CHOCOLATE SUNDAE

With Chocolate Ice Cream, Marshmallows, Mini Chocolate Brownies, Flakes, Sprinkles & Toffee Sauce



MINI MINCE PIES

The Vine Tree, Norton, SN16 0JP – GOLD FESTIVE CHRISTMAS MENU Order Form 2018

T: 01666 837 654

E: [tiggi@thevinetree.co.uk](mailto:tiggi@thevinetree.co.uk)

Company Name:..... Contact Name & Tel. Number:.....

E Mail:..... Day & Date of Function:.....

Total Number Attending:..... Arrival Time:..... Sit Down Time:..... Pre Meal Drink Y /N Bubbles / Cocktail Number.....

Deposit – £10.00 Per Person Non-Refundable: £..... Date Paid:..... Method of Payment: Cash/Card

NAME or INITIALS	Mussel Chowder	Tart (V)	Lambs Kidneys	Game Terrine	Crab Panna Cotta	Turkey	Venison	Belly of Pork	Sweet Potato Crepes (V)	Crusted Hake	Xmas Pud	Choc Heaven	Cheese Cake	Royal Trifle	Stilton Cheese

**CHRISTMAS PARTY BOOKING TERMS & CONDITIONS**

Your reservation is confirmed once we receive your £10.00 Per Person (Non – Refundable) Deposit – Credit Card Payments can be taken over the telephone.

Cancellation – Less than 24 hours notice and you will be charged the full amount. This Menu cannot be used in conjunction with any other offer.

We require this completed order form a minimum of **1 Week (7 days)** before your reservation date. Please note that a maximum of 2 Bills will be issued per Party.

As the Festive Period is a busy time, please help us by sticking to your booked time and bring a copy of this order with you – **ENJOY - HAVE FUN!!**