

SET MENU: CHRISTMAS AT THE OLD VINE

STARTERS

Home-made soup of the season with bread & butter (v)

Venison terrine with Old Vine apple chutney, toast & butter

Home-made creamy leek, cheddar and tomato tartlet (v)

Salad of shredded duck mixed leaves, mango, sweet chilli & coriander salsa

Old Vine smoked haddock Scotch egg curried mayo

MAINS

Risotto of New Forest mushrooms, peas & spinach vegetarian cheese (v)

Indian-spiced salmon fillet red lentil, coconut & spinach dhal,
steamed green beans, roasted cherry tomatoes

Seabass fillets with lemon and caper butter roasted cherry tomatoes,
creamed spinach, green beans, dauphinoise potato

Chicken, chorizo and red pepper skewers with Cajun spices new potato chips,
mixed salad; yoghurt, cucumber & mint dressing

Lamb shank slow-braised with redcurrant, mint and rosemary
Mashed potato, buttered spinach and peas

PUDDINGS

Butterscotch & treacle sponge pudding vanilla ice-cream (v)

Chocolate brownie ice-cream sundae (v)

Three mini almond macarons

Old Vine vanilla cheesecake with raspberry coulis (v)

Platter of British cheeses (supplement £3)

Three courses with coffee & mince pie: £29 per person + 10% service

Set menu required for group bookings during December of 10 or more guests. A pre-order of food is required. Please email reservations@oldvinewinchester.com

Vegan and/or special dietary requirements can be catered for, please enquire