

Three-course set menu Christmas 2021

Starter

Home-made sweet potato, red pepper & tomato soup bread & butter (v)

Old Vine hand-made pork Scotch egg curried mayo

Smoked salmon terrine dill mustard dressing, toast, butter

Watercress, apple and beetroot salad

Rosary goat cheese, walnuts, honey mustard dressing (v)

Smooth chicken liver and brandy parfait

Spiced plum chutney, toasted brioche and butter

Main

Locally made beef burger or **Beyond Meat veggie burger**

in a toasted bun with relish; skin-on fries; mushrooms; onion rings, salad *Your choice of cheese:* cheddar, blue or vegan

Roasted seabass fillets (*responsibly farmed*) **shallot, tarragon and lemon butter** green vegetable medley, dauphinoise potato

Confit of duck port, orange and cranberry sauce, green vegetable medley, dauphinoise potato

Lamb shank braised with red wine, rosemary and redcurrant creamy mash, green vegetable medley *£4.00 supplement*

Butternut squash and lentil wellington in filo pastry

new potatoes, green vegetable medley with olive oil dressing (v)

Pudding

Three mini macaroons (v)

Cheese platter: Somerset cheddar, Dorset Blue Vinny and Rosary goat with grapes, crackers, plum chutney *£4.00 supplement*

Sicilian lemon sponge pudding with vanilla ice-cream (v)

Chocolate and orange tart chocolate sauce, vanilla ice-cream (v)

Old Vine vanilla cheesecake with raspberry coulis (v)

3 courses incl coffee/tea + mince pie, excl 10% service £30 per person