



# **Wine & Brine**

## **Christmas Menu 2017**

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**Portavogie prawn, crab, shrimp, cocktail, kimchi dressing**

**Pressed duck terrine, spiced quince, candied chestnut**

**Cured salmon, pickled apple, horseradish, pine**

**White onion velouté, chorizo, feta, lime**

**Local beetroot, goats curd, walnut, clementine**

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**Bronze turkey en crouete, spiced cranberry, chestnut stuffing**

**8oz dry aged ribeye, bone marrow toast, burnt onion (supp £5)**

**Fillet of cod, cucumber, brown shrimp, parsley risotto**

**Roast pheasant breast, parsnip, hazelnut**

**Mushroom pithivier, artichoke, truffle purée**

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**Spiced plum, baked rice**

**Warm madeleine, Christmas pudding ice cream**

**Cranberry & clementine Bakewell**

**Chocolate, hazelnut**

**Custard tart, Christmas spices**

**Young Buck blue cheese, biscuits, chutney**

***£29 per person lunch / £36 per person dinner***

- *A £10 per person deposit is required when booking*
- *Please inform a member of staff of any food intolerances or allergies when booking*
- *Please note that a discretionary 12% service charge will be added to tables of 6 or more*
- *Our game dishes may contain traces of shot*
- *A Pre-order will be required 48 hours in advance of your booking date*