

# Wine & Brine

## Christmas Menu 2018

Shellfish cocktail, crispy scallop

Pressed festive terrine, spiced chutney

Cured & smoked salmon, crêpe, cream cheese, house pickles

Artichoke velouté, onion, brioche, mushroom caramel butter

Crispy hen's egg, truffled leeks

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Butter poached turkey, Wellington, spiced cranberry

Roast fillet of cod, brandade, bouillabaisse sauce

Slow cooked short rib, bone marrow toast, cavolo nero

Fillet of hake, Portavogie prawn ravioli, broccoli leaf

Pot roast pheasant breast, coq au vin garnish

300g Sirloin, choice of sauce (supp 6)

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Christmas pudding ice cream, warm spiced cake

Cranberry Bakewell, almond cream

Baked Rice pudding, candied walnuts, plum jam

Christmas spiced custard tart, soaked prunes

Chocolate, hazelnut, salted caramel

Young Buck, Eccles cake

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

- *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 via email the Tuesday before your reservation date*
- *Menu subject to changes depending on market availability*