

# Wine & Brine

Christmas Menu 2018  
(For tables of 8 or over)

Shellfish cocktail, crispy scallop

Pressed festive terrine, quince chutney

Cured salmon, cream cheese, pickled fennel

Artichoke velouté toasted onion, brioche, mushroom caramel

Crispy hen's egg, truffled leeks

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Butter poached turkey, spiced cranberry, chestnut

Roast fillet of cod, brandade, bouillabaisse sauce

Slow cooked short rib, bone marrow toast, cavolo nero

Fillet of hake, Portavogie prawn ravioli, broccoli leaf

Roast pheasant breast, coq au vin garnish

350g Ribeye steak, choice of sauce (supp 6)

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Christmas pudding ice cream, warm spiced cake

Cranberry Bakewell, almond cream

Baked Rice pudding, plum jam doughnuts

Custard tart, Christmas spices

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*