

WINE & BRINE

CHRISTMAS PARTY MENU 2021

(For parties of 8+)

Snacks (£8 supp)

Crispy olives, goat's cheese (v)

Cannelloni, tuna tartare, wasabi

Pig's head doughnuts, smoked eel, malt vinegar

House sourdough, cheese & onion bread, cultured butter (v)

Starters

Chicken liver parfait, quince, brioche

Warm Kilkeel crab tart

Mushroom velouté, brioche, mushroom butter (v)

Spiced lamb kofta, couscous, salted lemon

Twice baked three cheese soufflé (v)

Mains

Butter poached turkey, cranberry, bread sauce

Braised ox cheek, black garlic, bone marrow, parsley

Roast fillet of cod, warm tartare sauce

Roast rump of lamb, charred hispi, smoked aubergine, yoghurt

Monkfish Kiev, shellfish bearnaise

Roast cauliflower, lentils, mint (v)

28 day dry aged sirloin, peppercorn sauce (supp £10)

Desserts

Chocolate, hazelnut, miso caramel, vanilla

Baked rice pudding, soaked prunes, warm doughnut

Cranberry Bakewell

Orange parfait, clementine, cardamom, pistachio

Caramelised pastry, seasonal spice, quince

Selection of Irish cheese, homemade biscuits & chutney (supp £5)

3 courses £39

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 6 or more and is distributed entirely to the team

All the original artwork in the restaurant is by local artist Jonathan Aiken. Limited prints are available of all pieces and commissions welcome. Please ask for more info.

WINE & BRINE COCKTAILS - ALL £9

FRENCH MARTINI - VODKA, CHAMBORD, PINEAPPLE
 PROSECCO ROYALE - CRANBERRY LIQUEUR, PROSECCO
 GIN BRAMBLE - GIN, BLACKBERRY LIQUEUR, LIME, GOMME
 DARK & STORMY - DARK RUM, LIME, GINGER BEER
 CHAMBORD COLLINS - GIN, CHAMBORD, LEMON, SODA

CHAMPAGNE & SPARKLING WINE**GLASS BOTTLE**

PROSECCO DOC SPUMANTE, VENETO, ITALY	8.25	30.00
ROSÉ BRUT PROSECCO, VENETO, ITALY	8.50	32.00
DOMAINE MANCIAT - PONCET CRÉMANT DE BOURGOGNE NV	9.50	39.00
VEUVE FOURNY BLANC DE BLANCS CHAMPAGNE	12.00	65.00
BILLECART SALMON CHAMPAGNE NV		72.00
BOLLINGER NV		80.00

WHITE

MAYDAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	7.25	25.00
BAY ROAD CHARDONNAY, AUSTRALIA	6.25	22.00
RENIDEO PINOT GRIGIO, ITALY	6.25	21.00
FRANZ & FRIENDS, GRÜNER VELTLINER, AUSTRIA	8.50	33.00
BODEGAS CASTRO MARTIN ALBARINO, SPAIN	8.50	34.00
AA BADENHORST SECATEURS CHENIN BLANC, SOUTH AFRICA	8.00	30.00
PICPOUL DE PINET, BEAUVIGNAC, FRANCE		27.00
VEDILHAN VIOGNIER, FRANCE		28.00
PETH - WETZ RIESLING, GERMANY		30.00
LOESS VERDEJO, RUEDA, SPAIN		36.00
DOMAINE BELLEVUE CHENONCEAUX SAUVIGNON BLANC, FRANCE		39.00
REYNEKE CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA 2019		42.00
AU BON CLIMAT CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA 2019		43.00
DOMAINE JUSTIN GIRARDIN SANTENAY, BOURGOGNE, FRANCE 2018		48.00

RED

LES JARDINS DIVERS MERLOT, LANGUEDOC, FRANCE	6.00	21.00
RÉSERVE DES ARMOIRIES COTES DU RHONE, FRANCE	7.00	25.00
SANTA ESTADEA, RIOJA CRIANZA, SPAIN	7.25	27.00
ALTOSUR MALBEC, ARGENTINA	7.25	27.50
PETH - WETZ SPÄTBURGUNDER (PINOT NOIR), RHEINHESSEN, GERMANY	8.50	33.00
CHÂTEAU FRANC - CARDINAL, BORDEAUX, FRANCE, 2015	9.50	39.00
TERRE DI MONTELUSA PRIMITIVO, ITALY		26.00
QUINTA DE CHOCAPALHA, LISBON, PORTUGAL		33.00
DOMAINE DE TOURELLES, LEBANON		36.00
CORTE GIARA VALPOLICELLA RIPASSO, ITALY		39.00
ONTANON RESERVA RIOJA, SPAIN 2010		44.00
NEBBIOLO DOC, PIRA LUIGI, PIEDMONT, ITALY 2019		46.00
MARGAUX, CHÂTEAU LA COSTE, BORDEAUX, FRANCE 2016		52.00
MARK HAISMA BOURGOGNE PINOT NOIR, FRANCE 2018		55.00

ROSÉ

VALLE ESTADEA ROSADO RIOJA, SPAIN	6.50	24.00
VILLA WOLF PINOT NOIR ROSÉ, GERMANY		29.00