

THE DINING ROOM

BY THE VINES, BLACK BOURTON

CHRISTMAS MENU

STARTER

'Wood bros' gin cured salmon, cucumber, wasabi emulsion

Celeriac & Blue cheese soup

Chicken liver parfait, toasted brioche & chutney

Cheddar crumpet, braised short rib, crispy onions

MAIN COURSE

Traditional roast turkey & all the trimmings, roast potatoes, braised red cabbage, brussel sprouts & roast parsnips

Loch Duarte salmon wellington, roast potatoes, braised red cabbage, brussel sprouts & roast parsnips

Confit Creedy carver duck leg, braised red cabbage, crispy potato terrine

Winter vegetable & chestnut stew, spiced dumplings & sprouts

DESSERT

Traditional christmas pudding & brandy sauce

Chocolate & cherry trifle

Spiced apple crumble & Custard

Rollright, Westcombe cheddar & Colston basset cheeseboard
(pickled walnuts, grapes, chutney, bread & crackers)+£2.50 pp

KIDS

Small children's Christmas roast & ice cream (under 12s)

15

2 COURSES £34 | 3 COURSES £39

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