



CHRISTMAS DAY MENU £35.50

(v) Cauliflower Soup and Toasted Almonds

Duo of Seared Foie Gras and Terrine with Red Onion Marmalade

Seared Scallops Parsnips Puree and Roasted Cherry Tomato

(v) Twice Baked Blue Cheese Soufflé with Crushed Walnuts and Pears

Venison Terrine with Rocket and Balsamic Caramel and Cranberry Sauce

Clementine Sorbet with Orange Grey Goose

Traditional Roast Turkey with All the Trimmings

Pan Fried Halibut with Crushed Crab Meat, Braised Leeks and Roasted Pumpkin and Prawn Veloute

Roast Strip loins, Celeriac Dauphinoise and Garlic Spinach, Rosemary Jus

Crispy Pork Belly with Braised Red Cabbage and Apple Compote

Vegetable Wellington with White Wine and Oyster Mushroom Veloute

Christmas Pudding with Brandy Anglaise and Vanilla Ice Cream

Selection of British and French cheeses with Homemade Bread and Grapes

Apple Tatin with Calvados Caramel and Ginger ice Cream

Chocolate Fondant with Blackcurrant Sorbet

Any request or changes please feel free to contact us

In Vino Veritas 01273 622 522 or email, steve@in-vino-veritas.co.uk

Some of our dishes may contain nuts, for more information – please ask our staff

10% Service will be added on table