

LE VINTAGE

BAR & KITCHEN

Starters

Roasted Butternut Squash Soup

Velvety soup made from roasted butternut squash, accented with a hint of nutmeg and a drizzle of truffle oil. Garnished with crispy sage leaves and served with warm bread.

Smoked Salmon & Cream Cheese Blinis

Mini blinis topped with silky smoked salmon and tangy lemon-herb cream cheese, garnished with fresh dill.

Grilled Halloumi with Cranberry Chutney

Grilled halloumi cheese served with a homemade cranberry chutney, complemented by toasted walnuts and a bed of rocket salad, finished with a balsamic glaze.

Mains

Traditional Roast Turkey with All the Trimmings

Succulent roast turkey accompanied by herb stuffing, honey-glazed parsnips and carrots, roasted Brussels sprouts, crispy roast potatoes, and rich gravy. Served with a tangy cranberry sauce.

Beef Tenderloin with Horseradish Cream

A perfectly roasted beef tenderloin served with herb stuffing, honey-glazed parsnips and carrots, roasted Brussels sprouts, crispy roast potatoes and a rich gravy. Served with horseradish cream.

Spinach & Ricotta Stuffed Portobello Mushrooms [V]

Large Portobello mushrooms stuffed with a mixture of spinach and ricotta cheese, baked until golden. This dish is hearty and full of flavour, and served with crispy roast potatoes and a light side salad.

Desserts

Christmas Pudding with Brandy Butter

Classic Christmas pudding served warm with a dollop of brandy butter and a side of creamy vanilla custard.

Chocolate Yule Log

Decadent chocolate sponge filled with rich chocolate ganache, rolled and covered in a glossy dark chocolate glaze, served with whipped cream and fresh berries.

Spiced Apple Crumble with Cinnamon Ice Cream

Comforting spiced apple crumble with a crunchy oat topping, served with a scoop of homemade cinnamon ice cream.