

## Christmas Day Lunch Menu - 4 Courses Adult £75.00pp, Child £45.95pp

### Champagne Cocktail with an amuse bouch

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#### TEMPURA CRAB

Tempura Soft Shell Crab, Homemade Sweet Chilli-Lemon Mayonnaise and Mooli Salad

#### PIGEON

Pan Seared Sautéed Pigeon Breast, Blue Cheese & Peas Risotto and Grapevine Wine Jus

#### SOUFFLÉ

Twice Baked Winchester Cheddar Cheese Soufflé and Red Pepper Sauce (20 miles) (V)

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#### Strawberry Daiquiri Sorbet

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#### TURKEY

Grilled & Roast Turkey Breast, Stuffing, Duck Fat Roast Potatoes, Yorkshire Pudding, Brussel Sprouts, Honey Roast Parsnips, Braised Red Cabbage, Orange Glazed Carrot and Cranberry Jus  
(2.6 miles)

#### SEA BASS

Pan Fried Sea bass, Samphire, New potatoes, Green Vegetables and Champagne Dill Sauce

#### BEEF

Roast Sirloin of Beef with Yorkshire Pudding, Duck Fat Roast Potatoes, Brussel Sprouts, Honey Roast Parsnips, Braised Red Cabbage, Orange Glazed Carrot and Grapevine Red Wine Jus  
(2.6 miles)

#### VEGETABLE PIE

Roasted Vegetable & Feta Crumble Pie with Asparagus and Basil Cream Sauce (V)

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#### CHRISTMAS PUDDING

Homemade Christmas Pudding, Brandy Sauce and Jude's Ice Cream

#### CHEESECAKE

Christmas Cheesecake, Berries Coulis and Short Bread

#### BRULEÉ

Flavour of Malibu & Cinnamon Bruleé with Jude's Gin & Tonic Ice Cream

#### CHEESE

Selection of Local Cheeses served with Homemade Chutney and Wafers (20/6.2 miles)

*Local Supplier : the elements of this dish have been sourced within a number of miles of The Grapevine Bistro Restaurant*

V- Vegetarian

All of our food is prepared at the time of ordering and to the highest possible standard, it is however prepared in a kitchen where gluten, nuts and dairy is present. For a complete allergen chart please ask a member of our staff.