

Three Course Dinner and Wine Tasting Menu-£34.95pp

A Glass of wine with each course

Tuesday 24th April – 7.30pm

SEAFOOD CHOWDER

Traditional Fish Stew of Red Mullet, Mussels, Clams, Prawns and Squid with Tomato, White Wine & Chilli with Garlic Toast

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### **GUINEA FOWL**

Pan Roasted Breast of Guinea Fowl, Pressed Dauphinoise with Rosemary & Garlic, Stuffed Savoy with Wild Mushrooms and Carrot & Parsnip Puree (2.6 miles)

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FRUIT TART

Blackberry, Blueberry and Almond Tart, Salted Caramel Ice Cream

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.

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