

FESTIVE MENU

at Bow Wine Vaults



STARTERS

Spiced pumpkin soup, *toasted seeds, thyme crème fraîche, warm sourdough (v)*

Smoked duck breast salad, *orange, shallots, confit fennel, citrus vinaigrette*

Baked scallop thermidor pie

Celeriac terrine, *apple & walnut salad, chutney (vg)*

MAINS

Ballotine of turkey breast, *cranberry & chestnut stuffing, pigs in blankets, roasted goose fat potatoes & seasonal vegetables*

Mushroom & chestnut pithivier, *thyme jus, seasonal vegetables (vg)*

Confit belly pork, *carrot purée, charred celeriac & apple, crackling*

Pan-fried sea bream, *dauphinoise potato, green beans & mussel beurre blanc*

DESSERTS

Christmas pudding, *brandy cream*

Orange & passionfruit meringue tart

Apple, cinnamon & berry crumble, *vanilla custard (vg)*

Bailey's cheesecake, *dark chocolate cremeux*

Cheese selection (£7 supplement)

ADDITIONAL SIDES £6

Goose fat potatoes

Brussel sprouts, *chestnut lardons*

Seasonal vegetables



£50 per head

Add a glass of Balfour Leslie's Reserve Gold for £7.95