VINOLY

FESTIVE MENU

STARTERS

Bloody Mary cured Loch Duart Salmon, celery, horseradish cream

Game terrine, damson chutney, sourdough toast

Roasted chestnut and sage velouté, Jersey milk, winter truffle

Twice baked, aged comte cheese souffle

Tortellini of Dorset lobster, champagne velouté ***+£10pp***

MAIN COURSE

Braised beef cheek bourguignon, pomme puree, red wine jus

Roast black leg chicken, stuffed leg jambonette, creamed sprouts, bacon, pomme dauphine & roasting juices

Pumpkin angalotti, sage, chestnut and brown butter

Herb crusted cod 'forestiere' confit potatoes, lemon and caper

Venison Wellington, winter roots, gratin dauphinoise ***+£8.50pp***

DESSERT

Christmas pudding, brandy crème Anglaise

Chocolate caramel pave, Jersey milk sorbet

Colston Basset Stilton, Eccles cake

Clementine and sherry trifle