VINTRY & MERCER

CHRISTMAS MENU 1

FROM £60.00 PER PERSON

PLEASE PRE-ORDER 1 STARTER, 1 MAIN & 1 DESSERT FOR THE ENTIRE GROUP.

PRE-ORDER'S TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

AVAILABLE NOVEMBER 24TH – DECEMBER 31ST

Sourdough (G) & Guinness bread (D,G)

STARTERS

Terrine, quince jelly & Guinness bread (G,N,Ce,E) *
H.Forman & Son smoked salmon, beetroot horseradish remoulade (F,E)
Cauliflower soup, cheddar & leek crouton (D,G) (V)
Roast onion stuffed with barley, celeriac & sage (Ve) (Ce)

MAINS

Norfolk black turkey, traditionally garnished (G,D,N,E)
Fillet of 28-day aged Scotch beef, truffle potato puree & mushroom *(£15.00 supplement)* (D) *
Herb crusted fillet of cod, Jerusalem artichoke velouté (F,D,G)*
Vegan nut roast, heritage vegetables (Ve) (N)

DESSERTS

Christmas pudding, spiced brandy butter (G,D,E,N) (V) *
White chocolate & cranberry bread & butter pudding (G,D,E,N) (V)
Winter fruits poached in port wine (Ve) *

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses *(£12.50 supplement)* (D,G,Se)
Mulled wine *(£9.00 supplement)* *
Port wine *(£5.50 supplement)* (G,D,Se) *
Tea, coffee & petit fours *(£5.50 supplement)* (G,D,E,N)

Allergy key
Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

VINTRY & MERCER

CHRISTMAS MENU 2

FROM £70.00 PER PERSON

OFFER YOUR GUESTS A CHOICE OF 2 STARTERS, 2 MAINS & 2 DESSERTS TO PRE-ORDER FROM.

PRE-ORDER'S & SEATING PLAN TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

AVAILABLE NOVEMBER 24TH – DECEMBER 31ST

Sourdough (G) & Guinness bread (D,G)

STARTERS

Terrine, quince jelly & Guinness bread (G,N,Ce,E) *
H.Forman & Son smoked salmon, beetroot horseradish remoulade (F,E)
Cauliflower soup, cheddar & leek crouton (D,G) (V)
Roast onion stuffed with barley, celeriac & sage (Ve) (Ce)

MAINS

Norfolk black turkey, traditionally garnished (G,D,N,E)
Fillet of 28-day aged Scotch beef, truffle potato puree & mushroom *(£15.00 supplement)* (D) *
Herb crusted fillet of cod, Jerusalem artichoke velouté (F,D,G)*
Vegan nut roast, heritage vegetables (Ve) (N)

DESSERTS

Christmas pudding, spiced brandy butter (G,D,E,N) (V) *
White chocolate & cranberry bread & butter pudding (G,D,E,N) (V)
Winter fruits poached in port wine (Ve) *

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses *(£12.50 supplement)* (D,G,Se)
Mulled wine *(£9.00 supplement)* *
Port wine *(£5.50 supplement)* (G,D,Se) *
Tea, coffee & petit fours *(£5.50 supplement)* (G,D,E,N)

Allergy key
Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

VINTRY & MERCER

CHRISTMAS MENU 3

FROM £80.00 PER PERSON

OFFER YOUR GUESTS A CHOICE OF 3 STARTERS, 3 MAINS & 3 DESSERTS TO PRE-ORDER FROM.

PRE-ORDER'S & SEATING PLAN TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

AVAILABLE NOVEMBER 24TH – DECEMBER 31ST

Sourdough (G) & Guinness bread (D,G)

STARTERS

Terrine, quince jelly & Guinness bread (G,N,Ce,E) *
H.Forman & Son smoked salmon, beetroot horseradish remoulade (F,E)
Cauliflower soup, cheddar & leek crouton (D,G) (V)
Roast onion stuffed with barley, celeriac & sage (Ve) (Ce)

MAINS

Norfolk black turkey, traditionally garnished (G,D,N,E)
Fillet of 28-day aged Scotch beef, truffle potato puree & mushroom *(£15.00 supplement)* (D) *
Herb crusted fillet of cod, Jerusalem artichoke velouté (F,D,G)*
Vegan nut roast, heritage vegetables (Ve) (N)

DESSERTS

Christmas pudding, spiced brandy butter (G,D,E,N) (V) *
White chocolate & cranberry bread & butter pudding (G,D,E,N) (V)
Winter fruits poached in port wine (Ve) *

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses *(£12.50 supplement)* (D,G,Se)
Mulled wine *(£9.00 supplement)* *
Port wine *(£5.50 supplement)* (G,D,Se) *
Tea, coffee & petit fours *(£5.50 supplement)* (G,D,E,N)

Allergy key
Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol * Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.