

# VINTRY & MERCER

## CHRISTMAS MENU

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 24<sup>TH</sup> – DECEMBER 31<sup>ST</sup>

### STARTERS

Soused Mackerel, Whipped Cod Roe, Shaved Fennel, Pickled Shallot (F,SD,D)

3 Little Pig Terrine, Pork Loin, Sausage, Bacon, Compressed Cider Apple, Pear Chutney, Mustard Leaf (SD,G,MU,D,CE)

Smoked Beetroot Tartare, whipped goat's curd, Pickled Baby Radish, Beetroot crisp (D,SD)

Roasted Celeriac Soup, Leeks, Toasted Chestnut, Rosemary Croutons (G,NU,D,CE)

### MAINS

Traditional Roasted Turkey Breast and Leg, Turkey Butter, Stuffing, All the Trimmings (D,CE,SD)

Lamb Wellington, Mint Mash, Shredded Savoy Cabbage, Braised Shoulder Bon-Bon, Mint Jus (D,G,E,CE,SD)  
(£15 Supplement)

Confit Cod Fillet, Creamed Leek & Potato, Charred Leek, Crispy Oyster, Sea Herbs (MO,G,E,F,D,CE)

Vegan Pumpkin Ravioli, Roasted Chestnut, Mustard Apricot, Pickled Radicchio (G,SD,NU)

### DESSERTS

Christmas Pudding, Brandy Custard Cream (E,D,SD)

Pistachio Yule Log, Red Current Jam (G,E,D,NU)

Red Wine Poached Pears, Red Wine Gel, Almond Shortcrust (G,E,D – CAN BE VEGAN UPON REQUEST)

### ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses (£12.50 supplement) (D,G,Se)

Mulled wine (£9.00 supplement) \*

#### 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.