

VINTRY & MERCER

CHRISTMAS MENU

£55.00 PER PERSON

OR £65.00 PER PERSON INCLUDING ½ BOTTLE OH HOUSE WINE

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.

MINIMUM NUMBER 6 GUESTS

AVAILABLE NOVEMBER 24TH – DECEMBER 31ST

STARTERS

Soused Mackerel, Whipped Cod Roe, Shaved Fennel, Pickled Shallot

3 Little Pig Terrine, Pork Loin, Sausage, Bacon, Compressed Cider Apple, Pear Chutney, Mustard Leaf

Roasted Celeriac Soup, Leeks, Toasted Chestnut, Rosemary Croutons

MAINS

Traditional Roasted Turkey Breast and Leg, Turkey Butter, Stuffing, All the Trimmings

Confit Cod Fillet, Creamed Leek & Potato, Charred Leek, Crispy Oyster, Sea Herbs

Vegan Pumpkin Ravioli, Roasted Chestnut, Mustard Apricot, Pickled Radicchio

DESSERTS

Christmas Pudding, Brandy Custard Cream

Pistachio Yule Log, Red Current Jam

Red Wine Poached Pears, Red Wine Gel, Almond Shortcrust

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.