

# 28-50

WINE WORKSHOP & KITCHEN



## Example Festive Menu

### 5 courses

#### Amuse Bouche

*Truffle arancini & truffle mayonnaise*

#### Starters

Gravlax

*Pickled cucumber, dill & mustard yoghurt*

Roasted Cep Velouté (V)

*Wild mushrooms & herbs Chantilly*

Roasted Beetroot (Vg)

*Coconut yoghurt, dukkah & amaranth*

#### Mains

Roast Turkey Breast

*Stuffing, roasted potatoes, heritage carrots & sage jus*

Lamb

*Butternut squash, king oyster mushroom, confit garlic & thyme jus*

Hake

*Leek fondue, shellfish & saffron cream*

Wild Mushroom Risotto (V)

*Chestnut, leek & crispy shallot*

#### Cheese

*Blue cheese, served with a glass of Port*

#### Desserts

Christmas Pudding

*Brandy custard*

Chocolate Mousse

*Clementine & chocolate crumb*

Lemon Posset

*Blood orange & sable biscuit*



(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens.