

• Christmas 2020 •

• Starters •

*Honey Roasted Parsnip soup *

Topped with parsnip crisps, crusty bread

* Smoked salmon & Prawn cocktail *

Brown bread & butter

Pheasant terrine

Onion compote, Sour Dough toast

Deep fried Filo Somerset brie parcel

Red onion marmalade, pomegranate & rocket leaves

*Baked king prawns *

Lime, chilli & garlic butter, ciabatta dipping croutes

Mozzarella, Beef tomato and Pesto salad

• Main courses •

Stuffed Turkey Escalope wrapped in smoked bacon

Bread sauce, roast potatoes and winter vegetables

*Venison haunch steak *

Potato cake, kale & Red wine jus

*Confit Belly Pork *

Dauphinoise potato, Sautéed leeks. Port sauce

Hake fillet

Served on a Clam & Bacon chowder

Roasted Beetroot & Rosary Goats Cheese Wellington

Parmentier Potatoes, Tomato compote

• Desserts •

* Traditional Christmas pudding *

Brandy custard or clotted cream,

White chocolate & raspberry crème brulee

Almond macaroon

Spiced poached pear

Brandy snap, Vanilla ice cream

Dark chocolate Roulade with Raspberries

* The Blue Vinny cheese board *

Homemade chutney, crackers, grapes

3 COURSES £32

2 COURSES £26

*can be made gluten free with prior notice (some with amendments) please mention when ordering

Please call the pub to make your booking Pre orders by email to thebluevinny@gmail.com