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THE  
MOUNT VINEYARD

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Christmas Party  
Menu 2023

Available for pre-booking  
every Wednesday to Sunday  
from Wednesday 15<sup>th</sup> November  
& throughout December 2023.

Call us on (01959) 524 008  
to get booked in.

MERRY CHRISTMAS

&

HAPPY NEW YEAR!

# Christmas Party Menu 2023

2 Courses £26.95 | 3 Courses £31.95

## Appetisers

(n)(ve) Spiced Roasted Pecans & Cashews	£3.95
(ve) Nocerella Olives	£4.75
(ve) Spiced Padron Peppers	£5.75
Bread Selection   Truffle Butter   Garlic & Parsley Butter   Balsamic & Olive Oil	£6.25

## Starters

<b>Quack Quack</b> Five Spiced Cured Duck Breast   Parmesan Crisp   Pea Shoots   Orange   Citrus Reduction	<b>Vine Leaves (ve)</b> Rice & Mixed Veg Stuffed Vine Leaves   Citrus Crème Fresh   Torched Chicory
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**The Portobello (ve)**  
Stuffed Vegan Nduja | Vegan Feta  
| Panko Thyme Crumb

**Cosy Pigs**  
Pigs In Blanket | Truffle Aioli

**Crayfish Cocktail**  
Crayfish Tail | Watercress | Chilli |  
Citrus Creme Fraiche | Avocado Puree |  
Lemon Balm | Crostini

## The Main Event

### Stone Baked Pizzas

(v) **Caprese**  
Tomato Base | Sun Blushed Tomatoes |  
Creamy Mozzarella | Garlic & Basil Dressing

(ve) **Flavours Favour**  
Black Olive Tapenade Base | Vegan Feta  
| Sautéed Spinach | Pickled Cucumber | Vegan Nduja  
| Sun Blushed Tomatoes | Edible Flowers

**Truffle Chick**  
Garlic & Lemon Thyme Base | Creamy Mozzarella |  
Shredded Truffle Honey Roasted Chicken Breast |  
Garlic Chilli Tomatoes | Sautéed Spinach | Truffle

(n) **Festive Feast**  
Cranberry & Garlic Base | Brie | Truffle Stuffing  
Slow Roasted Turkey Breast | Maple Sprouts |  
Heritage Carrots | Chestnuts | Red Amaranth

**Spiced Slice**  
Margarita Base | Chorizo | Sobrassada  
| Roquito Pepper Pearls

**Christmas Claws**  
Garlic & Lemon Thyme Base | Mozzarella |  
Crayfish Tail | Pickled Cucumber | Onion |  
Black Olives | Spring Onion | Citrus Creme Fraiche

### Pick 'n' Mix Greens

- Choose three of the salads to make one main course.

**Armenian Plum (ve)**  
Apricots | Slow Roasted Heritage Carrots |  
Watercress | Quinoa | Balsamic

**Mixed Leaf (ve)**  
Mixed Leaf | Cornichons | Pickled Onions  
Sun Blushed Tomatoes | Balsamic

**The Greek (v)**  
Halloumi | Toasted Coconut | Watercress |  
Pomegranate | Passionfruit Vinaigrette

**Figs 'n' Pigs (n)**  
Rocket | Almond Flakes | Figs | Prosciutto  
| White Truffle Honey Dressing

**Crawdaddy**  
Crayfish Tail | Watercress | Citrus Creme Fraiche |  
Avocado Puree | Smoked Paprika | Lemon Balm

**The Teriyaki**  
Teriyaki Salmon | Sugar Snaps | Chicory | Chilli  
| Spring Onion | Pea & Mint Puree

## What You've Been Waiting For

**Spotted Dog**  
Traditional Matured Christmas Pudding |  
Port Creme Anglaise | Dried Raspberry | Micro Mint

**Cooked Cream**  
Pannacotta | Passionfruit |  
Coconut | Biscoff | Passion Pearls

**Sticky Toffee Pud**  
Sticky Toffee Pudding | Micro Mint |  
Taywell Farm Salted Caramel Ice Cream

**The Mount Famous**  
The Mounts Mini Mince Pie |  
Taywell Farm Cinamon Ice Cream

**The Big Cheese**  
A Selection Of 3 British Cheeses |  
Crackers | Orange | Quince Jelly  
£3.95 supplement



*Pricing is quoted in Pound Sterling & inclusive of VAT.*

*A discretionary 12.5% service charge will be added to your bill.*

*Please be aware that we do have nuts & allergy related products within our kitchens and cannot guarantee 100% that there are no traces in other dishes. If you have a food allergy or a special dietary requirement, please inform a member of The Mount Vineyard team.*

*We have added (v) for dishes that are suitable for vegetarians, (ve) for dishes that are suitable for vegans, (gf) for gluten free dishes & (n) for any dishes that contain nuts.*