THE MOUNT VINEYARD

CHRISTMAS MENU

FOR THE TABLE

SOURDOUGH
Variety of artisan bread with olive oil & balsamic ***(vg)***

£7.95

GREEN OLIVES
Marinated in oregano and sherry vinegar ***(vg)***

£4.95

PADRON PEPPERS
Basil & garlic oil & Maldon salt ***(vg)***

£7.95

PIGS IN BLANKETS
With cranberry & mojito sauce

£8.95

STARTERS

BURRATA
Whole Burrata with roasted winter squash garnished with toasted hazelnuts, pomegranate molasses & sage crisp ***(v)***

MUSHROOM PÂTÉ
Mushroom & chestnut pâté served with pickled cauliflower & toasted sourdough ***(vg)***

CAMEMBERT
Served with cranberry & mojito sauce & crisp bread ***(v)***

POTTED CRAB
Brown crab meat with ginger & chilli crème fraîche served with pea shoots, orange segments & crisp bread

PIZZAS

NEW FOREST
Tomato base, broccoli, chickpeas, red onion & vegan parmesan. Dressed with basil & garlic oil ***(vg)***

FIREVINE
Tomato base, grated mozzarella, salamino, red jalapeños, chilli jam & rocket

FESTIVE FEAST
Garlic & sage béchamel, hot honey turkey breast, red onion, bacon & cranberry stuffing

CAPRESE
Tomato base, buffalo mozzarella, sun-dried tomato, dressed with basil & garlic oil ***(v)***

OR A PICK 'N' MIX SALAD

Choose 3 salads for a main course

MIXED LEAVES
With sun-dried tomatoes & balsamic reduction ***(vg)***

HOT HONEY CHICKEN
With chicory & orange segments

ROCKET & PARMESAN
With a balsamic reduction

RAINBOW SLAW
Pear, pecans, sultanas with a maple syrup glaze ***(n)(v)***

DESSERTS

FESTIVE PUD
Christmas Pudding, served with pouring cream ***(n)***

(Vegan option available)

PEDRO X AFFOGATO
Pedro Ximénez with vanilla ice cream, a biscoff biscuit served with a shot of espresso ***(v)***

(non alcoholic version available)

ESPRESSO MARTINI MOUSSE
Chocolate espresso martini mousse ***(v)***

MINCE TART
Frangipane mincemeat tart & brandy crème anglaise ***(n)***

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, (vg) for dishes that are suitable for vegans & (n) for any dishes that contain nuts. Pricing inclusive of VAT. A discretionary 12.5% service charge will be added to your bill & 100% of this goes to the staff.