



Christmas Day at The Grape Vine

On Arrival *Champagne & mixed Hors d'oeuvre*

£55.00/£24.95

Starters

Smoked salmon roulade
With Horseradish & cranberry
compote

*Chef's Homemade Pate with red
onion Chutney*
Served with warm crusty brown
bread

Avocado and Prawns

Farmhouse Broth
Served with Chunky brown bread

*Parma ham, melon and fruit
cocktail*

Lemon Sorbet

Mains

Roast Sirloin of Beef
Served with dauphinoise potatoes &
seasonal vegetables.

Roast Norfolk Turkey
Served with all the trimmings, seasonal
vegetables & roast potatoes.

*Baked Seabass fillet with scallops &
bacon*
Served with fondant potatoes & seasonal
vegetables.

Roast Vegetable Stack (V)
Served with seasonal vegetables & roast
potatoes

Duck Al Orange
Served with seasonal vegetables &
Fondant potatoes

Desserts

*Profiteroles filled with crème
pâtisserie*
Served with baileys cream
liquor

Citrus Cheesecake with cream
Served with limoncello

*Sticky Toffee pudding with
toffee sauce*
Served with tiamaria

*Welsh cream liquor roulade
with a fruits of the forest
compote*

*Panna Cotta with a raspberry
coulis*

*Christmas Pudding with
Brandy Sauce*