

PRE SHOW
DINING MENU
December 2019



TWO COURSES 17.50

THREE COURSES 22.50

STARTER

SOUP OF THE DAY (gfo) (vg)
crusty bread, salted butter

ROAST CHESTNUT & LENTIL PATE
beetroot chutney (gf) (v)

CHICKEN LIVER PARFAIT
pickled cranberries & toast

CARPACCIO OF GRAVLAX
crème fraiche & confit lemon (gf)

DESSERT

RUM, DARK CHOCOLATE & WALNUT PARFAIT (gf)
cream

CHRISTMAS PUDDING
brandy sauce & fruits

MULLED WINE POACHED PEAR (gf) (vgo)
vanilla ice cream

CHAMPAGNE SORBET (gf) (ve)
spiced fruits

MAIN

ROAST CELERIAC & BRIE TART (v)
redcurrant jus

ROAST TURKEY (gf)
all the trimmings

SLOW BRAISED BLADE OF BEEF
shallot puree, rosemary jus (gf)

GRILLED SEABASS
roast fennel, saffron cream sauce (gf)

ALL SERVED WITH SEASONAL VEGETABLES &
ROSEMARY ROAST NEW POTATOES

v – vegetarian
vg – vegan
vgo – vegan option
gf – gluten free
gfo – gluten free option

WINE LIST



	175 ml	Bottle
ZINGY, ZESTY SAUVIGNONS		
1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate	5.50	20.75
AROMATIC, JUICY WHITES		
2. COLOMBARD, RICHELIEU/CÔTES DE GASCOGNE, FRANCE Aromatic, fresh & fruit driven with a long refreshing after-taste	4.70	17.50
3. CHARDONNAY ROOK'S LANE 2016 / AUSTRALIA Aromas of pear & custard apple with some lifted citrus notes. The palate is rich & smooth with ripe fruit-salad flavours & a lovely creamy mouthfeel.	6.20	24.00
CRISP, DRY WHITES		
4. PINOT GRIGIO, CHIARO / ITALY A clean, well balanced dry white wine with an elegant, delicate perfume & fresh apple fruit flavours	5.60	21.00
5. SAUVIGNON BLANC, KURAKA / MARLBOROUGH, NEW ZEALAND Fresh herbaceous notes, tomato leaf, limes & appealing pungency. Crisp & refreshing acidity balanced with a good mouth feel. Zesty, elegant & tantalisingly dry		25.50
RICH, ROUNDED REDS		
6. MERLOT 2016, TONADA / CENTRAL VALLEY, CHILE Plum & damson on the nose, soft fruit on the palate, no wonder Chilean wines are so very popular	5.50	20.75
7. MALBEC 2016, LAS PAMPAS / MENDOZA, ARGENTINA Outstanding Argentinian Malbec – layers of ripe fruit with hints of spiced raspberries & notes of smoke and spice		29.00
JUICY, VELVETY REDS		
8. GRENACHE-CARIGNAN-MERLOT, RICHELIEU / PAYS D'HÉRAULT, FRANCE A delicious blend of 50% Grenache, 34% Carignan & 16% Merlot, packed with soft, ripe fruit	4.70	17.50
9. RIOJA TEMPRANILLO 2015/16, AZABZCHE / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.90	23.00
SPICY, WARMING REDS		
10. SHIRAZ 2015/16, ROOK'S LANE / AUSTRALIA Aromas of ripe berries, black cherries, vanilla & spice. The palate shows sweet fruit flavours	6.30	24.00
ROSE WINES		
11. BUSH VINE BLUSH, RICHELIEU / FRANCE We blended the blush with our wine merchant to produce a quite delicious palate of summer fruits	4.70	17.75
12. ZINFANDEL, ROSEBUD / CALIFORNIA A light salmon pink rose that offers an attractive bouquet of summer fruits with a hint of sweetness Lingering on a crisp finish	6.30	24.00
SPARKLING WINE		
13. PROSECCO D.O.C, PURE / VENETO, ITALY The nose gives aromas of pear, white flowers & lemon zest. The palate is clean & crisp with apple notes. Light & refreshing on the finish with a citrus zing	4.50 (125ml)	25.00