

PRE SHOW  
DINING MENU  
DECEMBER 2018



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TWO COURSES 17.50

THREE COURSES 22.50

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STARTER

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

CHICKEN LIVER PATE, TOMATO & FIG CHUTNEY,  
ciabatta

SMOKED SALMON, LEMON MAYONNAISE, PICKLED  
COURGETTE (gf)

BEETROOT HOUMOUS, HERB DRESSING, PEASHOOTS,  
breads (ve) (gf)

DESSERT

CHRISTMAS PUDDING  
brandy sauce

POACHED PEAR  
mulled wine syrup with cream (veo) (gf)

SORBET & FRUITS (ve) (gf)

CHOCOLATE & RASPBERRY TART  
toffee sauce

MAIN

ROAST TURKEY  
fondant potato, red cabbage, vegetables, redcurrant jus (gf)

BRAISED OXTAIL  
stilton mash, root vegetable stew (gf)

BAKED HERB CRUSTED COD (v)  
roast new potatoes, chunky tomato broth, roast cauliflower (gf)

ROAST SQUASH & MUSHROOM CASSEROLE (v) (veo)  
melted mozzarella & dipping bread

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

# WINE LIST



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ZINGY, ZESTY SAUVIGNONS	175 ml	Bottle
1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate	5.50	20.75
<b>AROMATIC, JUICY WHITES</b>		
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
<b>CRISP, DRY WHITES</b>		
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
<b>RICH, ROUNDED REDS</b>		
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
<b>JUICY, VELVETY REDS</b>		
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, VEGA / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.90	23.00
<b>SPICY, WARMING REDS</b>		
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
<b>ROSE WINES</b>		
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, BULLETIN / 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
13. PINOT GRIGIO ROSATO, CHIARO / ITALY A lovely fresh bouquet of strawberries, with a lively palate awash with ripe summer fruits	5.60	21.00
<b>SPARKLING WINE</b>		
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