



THE STABLES
VAYRE HOUSE

Our Festive Dinner Menu

THE FIRST COURSE

Goats Cheese and Cranberry Tartlet with dressed rocket and candied walnuts
and **chestnut and onion jam** (v) (*vg)

Recommended wine: Sancerre la Gemière

Cauliflower Veloute decorated with Truffle oil and crispy cauliflower slices,
served with focaccia (*g)

Recommended wine: Karu Chardonnay

Individual Smoked Salmon Timbales filled with a light Scottish Salmon mousse,
served with **pickled beetroot**, cucumber and dill salad and melba toast (*g)

Recommended wine: Manzanos Rioja Blanco

Game Terrine; a course pate served with **cornichons**, French toast
and onion jam (*g)

Recommended wine: Painted Wolf Pinotage

*g – gluten free option available *v - vegetarian option available

*vg – vegan option available





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THE MIDDLE COURSE

Local Prime Rib of Beef with pigs in blankets, **yorkies**, seasonal veg and rich red wine jus (£2 *supplement charge*) (*g)

Recommended wine: Painted Wolf Pictus

Turkey Ballotine stuffed with **pear hash** and served with pigs in blankets, seasonal veg and a cranberry, white wine jus (*g)

Recommended wine: Pouilly Fuissé Domaine de la Creuze Noir

Roasted Hake in a mussel and shellfish broth with **fondant potatoes** and braised fennel (g)

Recommended wine: Austrian Pepper Grüner Veltliner

Lebanese Baked Poussin with spiced aubergine pilaf, decorated with pomegranate, served with a mint tzatziki (g)

Recommended wine: Salento Rosso Rubino Primitivo or False Bay Slow Chenin Blanc

Sousvide Venison Tenderloin with a stilton and broccoli puree, **dauphinoise potatoes**, seasonal vegetables, mushroom and red wine jus

(£2 *supplement charge*) (g)

Recommended wine: Côtes du Roussillon Caramany

Chestnut Mushroom and Butternut Squash Wellington served with seasonal veg and a **light vegan jus** (v) (vg)

Recommended wine: Painted Wolf Pinotage





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A SWEET FINISH

Chocolate and Chestnut Truffle Torte with an amaretti biscuit base, decorated with orange meringue kisses, candied peel and orange sorbet

Recommended wine: Monbazillac Domaine de Grange Neuve

Individual Snowball Baked Alaska, Advocaat ice cream, lemon sponge base topped with Italian meringue and a Maraschino cherry

Recommended wine: Torrontes Tardio Zuccardi

Mulled Wine Poached Pear with vanilla cream and a ginger crumb (*g)

Recommended wine: Muscateddu Domaine Fiumicicoli

Christmas Pudding Crème Brulée

Recommendation: Pedro Ximenez Cisneros Sanchez Romate

FESTIVE CHEESE BOARD

A celebration of artisan cheese suppliers around our area

Served with **frozen grapes**, selection of biscuits, **Christmas chutney**

Recommendation: 10 year old Tawny Delaforce Port

*g – gluten free option available *v - vegetarian option available

*vg – vegan option available

2 Courses £27.50 per person

3 Courses £36.95 per person (excluding cheese board)

Additional cheese board, 3 cheeses £9.50, 5 cheeses £12.95

Available from 5th December to 29th December 2019

Thursday to Sunday 12-4pm, 6pm onwards

Sunday 12 – 4pm