

Wintertide Tipples and tunes

1 course £10 | 2 courses £15 | 3 courses £20

All include garden entry per person and parking within seven days

Drinks not included

Tipples

Get into the Christmas spirit with Chef's spiced mulled cider

Entrée

A selection of Mediterranean mixed olives, sundried tomatoes, rosemary and garlic olive oil & Italian Focaccia bread (ve)

Salami & roasted pepper baked bruschetta with Isle of Wight Blue Cheese

Main Course

VBG turkey fricassee with sage fondant potato (gf)

Wine pairing...Gran Cerdo Blanco Gonzalo Grijuaba £6.95

Lamb steak braised in Malbec with root vegetables & Isle of Wight Smoked Garlic dauphinoise potato

Wine pairing...Adobe Reserva Malbec - Chile £5.95

VBG nut roast with a pumpkin ragout & sweet potato cream (ve/gf)

Wine pairing...Adobe Reserva Merlot - Chile £5.95

Desserts

Coconut cornbread with VBG Christmas Jam & clotted cream

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Apple strudel served with ice cream or custard

Bailey's hot chocolate, Barista coffees & loose leaf teas also available

Please ask for allergens advice, and our chef will do his best to accommodate and assist with dietary requirements where possible