



WH

FESTIVE MENU

THE WINEHOUSE RESTAURANT

MONDAY-FRIDAY 12-9PM | SATURDAY 12-5PM

2 COURSES £32.50

3 COURSES £37.50

TIPSY £55.00
includes 3 cocktails or prosecco

STARTERS

MAPLE ROASTED BUTTERNUT
SQUASH SOUP **VE G**
chestnut & sage pesto

SMOKED HADDOCK
cheddar fritter, lemon & pea purée

DUCK PARFAIT
fig, beetroot & clementine
chutney, toast

BAKED GOATS' CHEESE **V G**
waldorf salad, apple ketchup

MAINS

ROAST TURKEY
pork & cranberry stuffing, pigs in blankets

ROAST RUMP OF BEEF
braised onion & horseradish confit,
yorkshire pudding

SLOW ROASTED PORK BELLY
apple & pistachio stuffing,
hawkstone cider sauce

(All served with roast potatoes, mashed potatoes, honey roasted carrots & parsnips, glazed chestnut sprouts)

VEGAN MINTED SHEPHERDS PIE **VE G**
garlic sautéed potatoes, braised red cabbage,
roasted carrots & parsnips, red wine gravy

FISH PIE **G**
parmesan potato gratin

(All mains can be adapted to suit a gluten free diet on request)

DESSERT

CHRISTMAS PUDDING **VE G**
brandy sauce

BAILEYS & WHITE CHOCOLATE
CRÈME BRÛLÉE **V**
shortbread

STICKY TOFFEE PUDDING **V**
custard

CHOCOLATE YULE LOG **V**
chantilly cream, cherry compote



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Please note: Fresh fish may contain bones and some dishes may contain traces of nuts. For any other information on allergen requirements please see your server for details. T&C's apply - please ask your server for details or visit our website.

VE Vegan **V** Vegetarian **G** Gluten Free