



CHRISTMAS PARTY MENU

STARTERS

BURRATA

Burrata, asparagus, crispy onion & Chilli Oil **(v)**

AUTUMN TARTARE

Sundried tomato, shallots, pickles & crisp bread **(vg)**

CRISPY BELLY BITES

Pork belly bites, marinated in honey & soy with apple purée

COSY PIGS

Chipolatas wrapped in smoked streaky bacon, maple & mustard glaze with sesame seed

TIGER KING

Tiger king prawns, chilli garlic butter with a doorstep of bread

PIZZAS

CAPRESE

Tomato base, buffalo mozzarella, sundried tomatoes & basil **(v)**

FESTIVE FEAST

Sage & onion béchamel base, mozzarella, ten hour braised turkey, maple roasted sprouts & lardons, spiced apple & cranberry stuffing with Sussex brie & redcurrants

BEEF TREAT

Beetroot purée, vegan feta, heritage beetroot, roasted red onion & garden peas **(vg)**

SPICED SLICE

Margherita base, chorizo bites, nduja, roquito pepper pearls & chilli jam

SAMURAI SLICE

Garlic & lemon thyme, mozzarella, teriyaki salmon, sundried tomato, chilli jam & pomegranate

PICK 'N' MIX

3 Salads for a main course

FLOWER DÉVOUER

Curried roasted cauliflower, crisp puffed quinoa, pomegranate, chickpeas & pomegranate molasses **(vg)**

OMEGA

Omega four seed, garden peas, beetroot hummus & lambs lettuce **(v)**

SWEET NUT

Chestnuts, maple roasted sprouts & lardons, sunblushed tomatoes with rocket **(n)**

NUTTY ROOT

Heritage beetroot, roasted red onion, red chicory, goats cream & mixed spiced maple nuts **(v)(n)**

ROCKET & PARMESAN

Rocket & parmesan with a balsamic reduction

DESSERTS

CHRISTMAS PUDDING

Vanilla crème anglaise & micro mint **(v)(n)**
Vegan option available

BRIOCHE BREAD & BUTTER PUDDING

Buttery brioche layered with marmalade & white chocolate, served with vanilla ice cream **(v)**

CHOCOLATE TRUFFLES

6 Caramel Filled Chocolate Truffles **(v)**

THE MOUNT VINEYARD MINI MINCE PIE

Our famous Mince Pie; homemade buttery pastry filled with Mince Meat with a hint of sherry & micro mint **(v)(n)**

BRITISH CHEESE SELECTION (£3.95 surcharge)

Charcoal Cheddar, Sussex Marble Cranberry, Kentish Blue with fresh figs, physalis, artisan biscuits & The Mount Vineyard spicy tomato chutney **(v)**

PISTACHIO TART

Homemade vegan sweet pastry case filled with pistachio crème pat served with vanilla ice cream **(vg)(n)**

Please be aware that we do have nuts & allergy related products within our kitchens and cannot guarantee 100% that there are no traces in other dishes. If you have a food allergy or a special dietary requirement, please inform a member of The Mount Vineyard team. We have added (v) for dishes that are suitable for vegetarians, (ve) for dishes that are suitable for vegans & (n) for any dishes that contain nuts.

Pricing inclusive of VAT. A discretionary 12.5% service charge will be added to your bill & 100% of this goes to the staff.