



THE STABLES
VAYRE HOUSE

Our Festive Dinner Menu

THE FIRST COURSE

Beef Carpaccio, horseradish crème fraiche, **shaved parmesan**, capers, pea shoots drizzled with **lemon and shallot vinaigrette (g)**

Seasonal Soup served with homemade breads(*vg)

Smoked Salmon Terrine with warm potato salad(g)

Warmed Goats cheese, baby and pickled beetroot rocket salad and citrus dressing (v)(g)

Pan fried King oyster, vegan bacon crumb, truffled peas and pea puree with tendril shoots(v)(yg)

(g)gluten free (vg) vegetarian (v) vegan *optional available





THE STABLES
VAYRE HOUSE

THE MIDDLE COURSE

Jon Howells 8oz Fillet Steak served with homecut triple cooked **chips, onion flower**, cherry tomatoes, portabello mushroom and rich **peppercorn sauce**
(£10 supplement)

Roasted Chicken Supreme, stuffed chicken thigh with cranberry and pine nut stuffing, parsnip puree, seasonal veg and light **chicken jus**

Roasted Hake, bouillabaisse with mussels and zested new potatoes and **braised fennel**

Tender **Goose Breast**, sweet and sour **red cabbage**, pomme anna **potatoes**, sauteed kale and honeyed carrots with **gingerbread puree** and jus

Confit Duck Leg, sweet potato mash with black garlic, sauteed beans, peas **with pancetta** and red wine jus

Venison Haunch, fondant potatoes, **roasted squash, squash puree**, sauteed tender stem

Gnocchi served with crispy sage, roasted hazelnuts and **Garlic roasted portabello mushrooms** drizzled with **truffle oil and vegan padano(v) (vg)**





THE STABLES
VAYRE HOUSE

A SWEET FINISH

Basque Cheesecake with Pedro Ximenez soaked raisins and cocoa nibs

Chocolate and Orange mousse served with a and chocolate Tuile (v)

Christmas Pudding Crème Brulée(g)

Xmas Pudding with a brandy crème anglaise(g)

FESTIVE CHEESE BOARD

A celebration of artisan cheese suppliers around our area

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

2 Courses £32.00 per person

3 Courses £39.50 per person

