



THE STABLES  
VAYRE HOUSE

## Our Festive Dinner Menu

**Start the evening with a Festive Cocktail  
(Orange, Gin and Prosecco) £10**

### THE FIRST COURSE

**Cauliflower Veloute drizzled with truffle oil, served with homemade  
foccacia(\*vg)(v\*)(g\*)  
Chardonnay 125ml £5.75**

**Beetroot cured Salmon served with beetroot and remoulade(g)  
Ceres Rose 125ml £6.50**

**Warmed Goats cheese with Pear and rocket salad and a honey dressing(g)(vg)  
Sauvignon Blanc French 125ml £5.50**

**French course Pate served with a cranberry chutney and sourdough  
Woodchester Bacchus 125ml £7.35**

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





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### THE MIDDLE COURSE

**Beef en Daube, slow cooked steak in red wine with dauphinoise seasonal veg**

*Malbec 125ml £6.50*

**Turkey Ballontine stuffed with a cranberry stuffing and served with parsnip puree, goosefat roasted potatoes and seasonal veg**

*Sauvignon Blanc NZ.125ml £6.50*

**Pork Wellington, pork tenderloin wrapped with a mushroom duxelles in puff pastry served with dauphinoise potatoes and seasonal veg and sauteed apple**

*Pinot Noir 125ml £7.25*

**Gluten Free Vegan Wellington served with seasonal veg and olive oil saute potatoes (v) (vg)(g)**

*Sauvignon Blanc French 125ml £5.50*

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





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### A SWEET FINISH

**Basque Cheesecake with orange brandy cream**

*Monbazillac 50ml £7.50*

**Red wine poached pear with whipped cream(g)(v\*)**

*Pinot Noir 125ml £7.25*

**Christmas Pudding Crème Brulée(g)**

*Pedro Ximenez £7.50ml*

**Xmas Pudding with a brandy sauce(g)**

*Pedro Ximenez £7.50 70ml*

**Add a Festive Cheeseboard of 3 British cheeses £12.50p.p.**

*10 yr old Tawny Port £6.75*

<b>3 Courses £44.95 (£49.45 including service charge)</b>
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