OLD WALLS VINEYARD

Christmas Day Lunch

25 DECEMBER | 12:00-3:00 PM | £150 PER PERSON

PROSECCO ON ARRIVAL

FIRST COURSE



Brussels Pâté · Prawn Marie Rose

Roquefort & Pear Salad (V, GF)

SECOND COURSE

Mango Sorbet

or Turkey Broth with Spinach and Bean Sprouts

THIRD COURSE · CHOOSE A MAIN



Grilled Sea Trout

Buttered spinach, new potatoes, rocket
& Prosecco cream sauce



Shanghai-Style Stir-Fried Steak Strips (GF*)

Teriyaki sauce, seasonal vegetables
& steamed basmati rice

Pan-Fried Organic Tofu (V, GF)

Avocado superfood salad with walnuts

FOURTH COURSE · DESSERT



Diana's Rich Christmas Fruit Cake

Infused with cognac

Chocolate Fudge Cake with Double Cream

Banana Fritters with Vanilla Ice Cream

and maple syrup

FIFTH COURSE

Organic Tea & Coffee Selection

Served with a warm all-butter mince pie

ADVANCE BOOKING ONLY · 07541 331770

V = vegetarian · GF = gluten-free · *GF steak requires gluten-free teriyaki sauce.

Please advise us of dietary requirements when booking. Roquefort contains animal rennet.