

Old Walls Vineyard

Christmas Day Lunch Menu 2020



*Carrot and coriander soup served with freshly baked sourdough bread
Ham hock terrine with leaves, crostini and piccalilli on the side
A mousse of lightly smoked Salmon with a freshly baked ancient grain bread roll*



*Free-range turkey served with Yorkshire pudding, duck fat roasted potatoes,
sage and onion stuffing and pigs in blankets
Devon beef served with Yorkshire pudding, duck fat roasted potatoes and pigs in blankets
Homemade parsnip, stilton and cranberry nut roast with Yorkshire pudding, olive oil roast
potatoes, sage and onion stuffing and a vegetarian gravy
Roasted cod loin, roasted potatoes, pea and mint pureé, sage butter and crispy sage leaf*

*Accompanied by honey roasted parsnips, cauliflower cheese, honey glazed carrots,
seasonal greens and brussel sprouts*



*Traditional Christmas pudding with brandy sauce
Lemon posset made with fresh, sharp lemons and a shortbread biscuit
A rich dark chocolate pot with raspberries and an orange shortbread biscuit
A selection of cheeses served with artisan crackers and chutney*



Tea or coffee with filo pastry mince pies and after an after eight mint

*£75 per person £40 children 10 years and under
Deposit of £40 per adult and £20 per child payable on booking
A service charge of 10% is payable on the full cost of the bill*