



THE STABLES  
VAYRE HOUSE

## Our Festive Dinner Menu

**Start the evening with a Poinsettia Cocktail  
(Prosecco, triple sec and cranberry juice) £10**

### THE FIRST COURSE

**Bang Bang Cauliflower Tacos(vg)(v)(g\*)**

*Chardonnay 125ml £5.75*

**Crab and Prawn Quesadillas with a tomato and mango salsa(g\*)**

*Provençal Rose 125ml £5.95*

**Warmed Goats cheese, broccoli and red onion tartlet with rocket salad and a  
honey dressing(g\*)(vg)**

*Sauvignon Blanc French 125ml £5.50*

**Course Ardennes Pate served with chutney and toasted sourdough**

*Woodchester Bacchus 125ml £7.35*

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





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## THE MIDDLE COURSE

**Beef Bourguignon, with dauphinoise potatoes and seasonal veg (g)**

*Malbec 125ml £6.50*

**Turkey Ballontine stuffed with a cranberry stuffing and served with goosefat roasted potatoes and parsnips and seasonal veg (g\*)**

*Sauvignon Blanc NZ.125ml £6.50*

**Pork tenderloin stuffed with apricots, apples and ginger and wrapped in smoked bacon with a ginger sauce, and goosefat roasted potatoes and parsnips & seasonal veg (g)**

*Pinot Noir 125ml £7.25*

**Vegan vegetable and lentil Pithiver with a tomato and pepper sauce, olive oil roasted potatoes and parsnips and seasonal vegetables (vg),(v),(g\*)**

*Shiraz 125ml £6.00*

**(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*

**Chocolate and Coffee Roulade (g) (contains walnuts)**

*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*

**3 Courses £46.95 (£51.65 including service charge)**

