

# VINTRY & MERCER

## CHRISTMAS MENU 1

**FROM £60.00 PER PERSON**

PLEASE PRE-ORDER 1 STARTER, 1 MAIN & 1 DESSERT FOR THE ENTIRE GROUP.

PRE-ORDER'S TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

AVAILABLE NOVEMBER 24<sup>TH</sup> – DECEMBER 31<sup>ST</sup>

Sourdough (G) & Guinness bread (D,G)

### STARTERS

Terrine, quince jelly & Guinness bread (G,N,Ce,E) \*

H.Forman & Son smoked salmon, beetroot horseradish remoulade (F,E)

Cauliflower soup, cheddar & leek crouton (D,G) (V)

Roast onion stuffed with barley, celeriac & sage (Ve) (Ce)

### MAINS

Norfolk black turkey, traditionally garnished (G,D,N,E)

Fillet of 28-day aged Scotch beef, truffle potato puree & mushroom (£15.00 supplement) (D) \*

Herb crusted fillet of cod, Jerusalem artichoke velouté (F,D,G)\*

Vegan nut roast, heritage vegetables (Ve) (N)

### DESSERTS

Christmas pudding, spiced brandy butter (G,D,E,N) (V) \*

White chocolate & cranberry bread & butter pudding (G,D,E,N) (V)

Winter fruits poached in port wine (Ve) \*

### ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses (£12.50 supplement) (D,G,Se)

Mulled wine (£9.00 supplement) \*

Port wine (£5.50 supplement) (G,D,Se) \*

Tea, coffee & petit fours (£5.50 supplement) (G,D,E,N)

### Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol \* Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

# VINTRY & MERCER

## CHRISTMAS MENU 2

**FROM £70.00 PER PERSON**

OFFER YOUR GUESTS A CHOICE OF 2 STARTERS, 2 MAINS & 2 DESSERTS TO PRE-ORDER FROM.  
PRE-ORDER'S & SEATING PLAN TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

AVAILABLE NOVEMBER 24<sup>TH</sup> – DECEMBER 31<sup>ST</sup>

Sourdough (G) & Guinness bread (D,G)

### STARTERS

Terrine, quince jelly & Guinness bread (G,N,Ce,E) \*  
H.Forman & Son smoked salmon, beetroot horseradish remoulade (F,E)  
Cauliflower soup, cheddar & leek crouton (D,G) (V)  
Roast onion stuffed with barley, celeriac & sage (Ve) (Ce)

### MAINS

Norfolk black turkey, traditionally garnished (G,D,N,E)  
Fillet of 28-day aged Scotch beef, truffle potato puree & mushroom (£15.00 supplement) (D) \*  
Herb crusted fillet of cod, Jerusalem artichoke velouté (F,D,G)\*  
Vegan nut roast, heritage vegetables (Ve) (N)

### DESSERTS

Christmas pudding, spiced brandy butter (G,D,E,N) (V) \*  
White chocolate & cranberry bread & butter pudding (G,D,E,N) (V)  
Winter fruits poached in port wine (Ve) \*

### ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses (£12.50 supplement) (D,G,Se)  
Mulled wine (£9.00 supplement) \*  
Port wine (£5.50 supplement) (G,D,Se) \*  
Tea, coffee & petit fours (£5.50 supplement) (G,D,E,N)

#### Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol \* Vegetarian (V) Vegan (Ve)

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# VINTRY & MERCER

## CHRISTMAS MENU 3

### FROM £80.00 PER PERSON

OFFER YOUR GUESTS A CHOICE OF 3 STARTERS, 3 MAINS & 3 DESSERTS TO PRE-ORDER FROM.  
PRE-ORDER'S & SEATING PLAN TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

AVAILABLE NOVEMBER 24<sup>TH</sup> – DECEMBER 31<sup>ST</sup>

Sourdough (G) & Guinness bread (D,G)

### STARTERS

Terrine, quince jelly & Guinness bread (G,N,Ce,E) \*  
H.Forman & Son smoked salmon, beetroot horseradish remoulade (F,E)  
Cauliflower soup, cheddar & leek crouton (D,G) (V)  
Roast onion stuffed with barley, celeriac & sage (Ve) (Ce)

### MAINS

Norfolk black turkey, traditionally garnished (G,D,N,E)  
Fillet of 28-day aged Scotch beef, truffle potato puree & mushroom (£15.00 supplement) (D) \*  
Herb crusted fillet of cod, Jerusalem artichoke velouté (F,D,G)\*  
Vegan nut roast, heritage vegetables (Ve) (N)

### DESSERTS

Christmas pudding, spiced brandy butter (G,D,E,N) (V) \*  
White chocolate & cranberry bread & butter pudding (G,D,E,N) (V)  
Winter fruits poached in port wine (Ve) \*

### ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses (£12.50 supplement) (D,G,Se)  
Mulled wine (£9.00 supplement) \*  
Port wine (£5.50 supplement) (G,D,Se) \*  
Tea, coffee & petit fours (£5.50 supplement) (G,D,E,N)

### Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

Contains alcohol \* Vegetarian (V) Vegan (Ve)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

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## WINE MENU

### SPARKLING, served by the bottle

Prosecco 1754 Case Defra DOC, *Italy*  
Prosecco 1754 Case Defra Rose DOC, *Italy*  
Champagne Charles Heidsieck Brut NV, *France*  
Champagne Charles Heidsieck Rose NV, *France*  
Champagne Charles Heidsieck Blanc De Blancs NV, *France*

### WHITE, served by the bottle

Domaine Haut Bourg, Italy, *Grolleau Gris*  
Terre Sicilane, Vini del Sole, Italy, *Inzolia*  
Domaine de la Mirande, France, *Picpoul*  
Planalto Douro, Casa Ferreirinha, Portugal, *Viosinho, Malvasia Fina*  
Château Deville, France, *Sauvignon, Semillon, Muscadelle*  
Alpha Zeta "Terrapieno", Italy, *Pinot Grigio*  
Vida Orgánica, Argentina, *Torrontes*  
Original, Raats Family, South Africa, *Chenin Blanc*  
Ribbonwood, Marlborough, New Zealand, *Sauvignon Blanc*  
Cave de Ribeauville, Alsace, France, *Pinot Blanc*  
Maximin Grünhaus, "Maximin", Germany, *Riesling*  
"Alba Martin" Rias Baixas, Spain, *Albarino*  
El Coto, Finca Carbonera 875m, Spain, *Chardonnay*  
Sancerre, Domaine des Brosses, France, *Sauvignon blanc*

### RED, served by the bottle

Centelleo Vinos Mas Buscades, Spain, *Tempranillo*  
Chateau Clement-Termes, Petits Clement, France, *Merlot*  
Frentano Montepulciano d'Abruzzo, Italy, *Montepulciano*  
Château Ollieux Romanis, France, *Grenache Carignan*  
Santuario, Argentina, *Malbec*  
"I Muri", Vigneti del Salento, Italy, *Primitivo*  
Heritage de Cèdre, Cahors, France, *Malbec, Merlot*  
Beaujolais, Domaine de la Couvette, France, *Gamay*  
Organic Chianti Poggiotondo, Italy, *Sangiovese, Canaiolo, Colorino*  
Spice Route, Swartland, South Africa, *Pinotage*  
De Loach, "Heritage Collection", California, USA, *Zinfandel, Petit Syrah, Pinot Noir*  
Saumur-Champigny, France, *Cabernet Franc*  
Knightor, England, *Pinot noir*  
Bodega Garzon, Uruguay, *Tannat*

### VINO ROSATO, served by the bottle

Côtes de Provence, Cuvée Elegancem France, *Grenache*  
Izadi, "Larossa", Rioja, Spain, *Garnacha Tinta*  
Château La Verrerie, Luberon, France, *Grenache noir, Cinsault*

### PRESTIGE WHITE, served by the bottle

Chablis Vieilles Vignes, Domaine Daniel-Etienne Defaix, France, *Chardonnay*  
La Rocca Soave Classico Pieropan, Italy, *Garganega*  
Château Lamothe-Bouscaut, Pessac-Léognan 2016, France, *Sauvignon Blanc, Semillon*  
Russian River, Paul Hobbs wines, 2016, USA, *Chardonnay*

### PRESTIGE RED, served by the bottle

Château Larose Perganson", Haut-Médoc, France, *Cabernet Sauvignon, Merlot, Petit Verdot*  
Châteauneuf-du-Pape rouge, Bel Ami, 2012, France, *Grenache, Syrah*  
Barolo "Able", G.D. Vajra, Italy, *Nebbiolo*  
Pine ridge, USA, *Cabernet Sauvignon*

Wines may contain sulphites.

In case of allergy, please ask a waiter for more information.

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