



Vinoteca Farringdon
Christmas Menu 2011
£32.50 per person

Each guest must pre-select each course one week prior to the event.

Smoked potato soup, crème fraiche & fried garlic

Foie Gras parfait with spiced pears & hazelnuts

Devonshire crab salad, quinoa, aioli & toast

Selection of Spanish cured meats

Roasted goose breast, sweet potato pie & cranberry compote

Poached sea bass, mussel vinaigrette, fennel & samphire

Slow cooked Hereford beef, gaufrette potatoes, celeriac & béarnaise Sauce

Cauliflower gratin, Montgomery's Cheddar sauce & crispy leeks

Warm ginger loaf, caramel sauce & crème chantilly

Dark cherry crumble with cream cheese ice cream

Dark chocolate terrine with peanut butter ice cream

Selection of cheese (50g), homemade oatcakes & chutney

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* Tea & Filter coffee included *

Menu with Wine £46 per person

Enjoy a glass of our recommended wines with each course

On arrival: 125ml NV Prosecco dei Conegliano-Valdobbiadene from Bernardi Refrontolo (Veneto, Italy)

Starter: 175ml 2009 Touraine Sauvignon 'Domaine de la Croix Bouquie' from Alpha Loire (Loire)

Main: 175ml 2010 Vin de Pays d'Oc Merlot from Domaine de Péras (Languedoc)