



# THE WINE GARDEN

## **Small Plates: £7.00**

Festive Soup of the Day, Bread Roll **£9.90**

Pigs in Blankets with Cranberry Sauce

Panko Crumbed Brie bites with Sweet Chilli Sauce (V)

Hummus with Bread and Crudités (Ve)

Olives, Bread, Balsamic Olive Oil (Ve) (GFA)

Fried Halloumi Sticks with Honey & Mustard Dip (V) (GF)

Mozzarella Stuffed Porcini Arancini with Sriracha Mayo (V)(GF)

Panko Coated Raclette Sticks with Sweet Chilli Sauce (V)(GF)

Cod Goujons with Tartar Sauce

Serrano Ham & Cheese Croquetas

## **Toasties**

### **Classic White: £11.90**

### **Sourdough Gargantula: £13.90**

Comté, Turkey & Stuffing

Goats Cheese & Caramelised Onion(V)(GFA)

Mozzarella & Pesto(V)(GFA)

Stilton, Walnut & Fig Chutney(V)(GFA)

Brie, Parma Ham & Cranberry Sauce(GFA)

Raclette & Gammon(GFA)

Emmental, Pulled Pork & Apple Chutney (GFA)

## **Wraps: £11.90**

Mushroom Duxelle, Spinach, Stuffing & Cranberry Sauce (VeA) (GFA)

Halloumi & Sweet Chilli Sauce. (V) (GFA)

Cod Goujons with Tartar Sauce & Pea Purée

Smoked Salmon, Cream Cheese & Cucumber (GFA)

Coronation Chicken Goujons

Chicken Goujons, Gammon & Parmesan Mayo

Pulled Cajun Brisket & Pickled Red Cabbage Mayo (GFA)

## **All Day Breakfasts: £11.90**

Porridge (V)(GF) **£5.90** See Board for toppings

Crushed Avocado, Peanut Satay with Chilli Oil  
and Sourdough Toast (Ve) (GFA)

Poached Egg, Crushed Avocado, Sourdough Toast (V) (GFA)

Scrambled Egg, Smoked Salmon, Sourdough Toast (GFA)

Home Cooked Ham and Eggs (GF)

## **Benedicts: £11.90**

### **Classic**

Poached Eggs, Ham, Hollandaise Sauce, Toasted Muffin

### **Florentine**

Poached Eggs, Spinach, Hollandaise Sauce, Toasted Muffin

### **Royale**

Poached Eggs, Smoked Salmon, Hollandaise Sauce, Toasted Muffin

### **Cochon**

Poached Eggs, Pulled Pork, Hollandaise Sauce, Toasted Muffin

**All (GFA)**

## **Grazing Boards**

### **Festive**

*Turkey, Pigs in Blankets, Baked  
Camembert, Cranberry Sauce*

### **Charcuterie**

### **Cheese**

### **Mixed**

### **Vegan**

*All served with a selection of Homemade  
Chutneys, Nuts, Olives, Cherry Tomatoes,  
and Ciabatta*

**Small: £18.95**

**Large: £27.95**

*Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.*

**(V)** = Vegetarian **(VE)** = Vegan **(GF)** = Gluten Free  
**(GFA)** = Gluten Free Available **(VeA)** = Vegan Available



## THE WINE GARDEN

Hallmark Jewellers

### **Winter Wonderland**

Mulled Wine

Irish Coffee

Rum Hot Toddy

Mint Liqueur Hot Chocolate

Bailey's Latte  
*All £8.95*

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Tartiflette

Reblochon Cheese, Bacon, Onion, Potato,  
Crème Fraîche  
Ciabatta, Salad  
*£19.95*

Mushroom Tartiflette  
Reblochon Cheese, Mushrooms, Onion,  
Potato, Crème Fraîche  
Ciabatta, Salad (V)  
*£19.95*

Boxing Day in a Bun  
Pigs in Blankets, Gammon, Wensleydale  
Cheese,  
Cranberry Sauce  
Salad & Slaw  
*£14.95*

Raclette  
Charcuterie, Cornichons, Ciabatta, Cherry  
Tomatoes,  
Homemade Chutneys  
*£18.95/£27.95*

Port and Stilton Rarebit  
Confit Walnuts, Salad (V)  
*£12.95*

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Mince Pie & Bailey's Cream Cheesecake  
*£6.95*

### **Desserts: £6.95**

Cheesecake of the day

Crumble & Custard

Sticky Toffee Pudding, Warm Toffee Sauce & Custard.

Warm Brownie and Ice Cream

Key Lime Pie

Cheese Board **£8.95**

### **Pair & Share Event:**

Join us for an afternoon of fun  
when you put together a group of  
10-12 people to taste a selection of  
our favourite wines, with a line up  
of perfectly selected food pairings.

Discover why the pairings we have  
chosen work together with our  
wonderful Pair & Share host  
Simon.

Get your group together, choose a  
date and give us a call on:

01329 847187

Price per person: £65.00

**Give us a call on 01329 847187 to book a table with us.**