


**Christmas
at
Montpellier Wine Bar**



STARTERS

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Confit of duck & pistachio terrine, spiced chutney, toast

Roasted tomato and basil soup, herbs croutons

Goat's cheese and caramelised onion tart, mixed salad, balsamic dressing

Smoked salmon and dill parfait, toast

MAIN COURSE

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Roast free-range Turkey, pigs in blankets, lemon and thyme stuffing, roast potatoes, winter vegetables, brussels sprouts, cranberry and juniper gravy

Roast rump of beef, roast potatoes, winter vegetables, gravy

Pan-seared fillet of seabass, creamed leek and peas, rostie potatoes, burnt butter caper sauce

Wild mushroom and spinach pithivier, velouté



PUDDING

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Christmas pudding, brandy sauce

Warm chocolate brownie, whipped cream

Banana bread sticky toffee pudding, caramel ice cream



BOOKING INFORMATION

The following packages are available:

Bronze Package

2 courses £13.50, 3 courses £16.50

Available:

November: 12th – 29th

December: 1st-5th, 8th-10th, 15th, 16th

Silver Package

2 courses £16.50, 3 courses £20.50

Available:

November 30th

December 11th, 12th, 17th, 18th

Gold Package

2 courses £20.50, 3 courses £25.50

Available:

December: 6th, 7th, 13th, 14th, 19th – 23rd