

BOOKING FORM

Contact Name: _____ Company Name: _____

Telephone: _____ No in party: _____

Email: _____ Preferred time: _____

Date of function: _____ Deposit enclosed: _____

NAMES

TO START

Roasted Butternut Squash Soup

Potted Smoked Haddock

Pheasant, Apricot & Parma Ham Terrine

(V) Winter Slaw

MAINS

Rolled Turkey Crown

Baked Poole Bay Hake

Pressed West Country Lamb Shoulder

(V) Goats Cheese & Herb Risotto

TO FINISH

(V) Warm Festive Pudding

Iced Blackberry Parfait

Dark Chocolate Mousse

Vinny at Six! Cheese Selection



BOOK NOW

GATHERING • MEETINGS • CELEBRATIONS • WORKS DO



CHRISTMAS MENUS RUN FROM
WEDNESDAY 28TH NOVEMBER – MONDAY 24TH DECEMBER 2018

DRINKS MENU

COCKTAILS – £7.00 EACH

ALL PUNCH BOWLS £35.00 [FOR 6 PEOPLE]

(Discounted Price only for pre orders in advance)

'NAUGHTY OR SPICED'

Spiced Rum
Cranberry Juice
Sugar Syrup
Top with Ginger Beer

GRINCH AT SIX

Fireball Whisky
Topped with Apple Juice

WHITE CHRISTMAS MOJITO

Havana 3year Rum
Koko Kanu Rum
Coconut Milk
Mint Leaves
Lime Juice
Soda Water
Pomegranate seeds

THE NUT CRACKER*

Brandy
Crème de Cacao
Almond Milk
Double Cream
Garnished with Pistachios

POLAR EXPRESS [O]*

Black Cow Vodka
Kahlua
Vanilla Syrup
Nespresso Coffee

MIRACLE ON 6 NORTH SQUARE [SHORT]*

Absolute Vodka
Milk
Kahlua
Nutmeg

*only available as a cocktail

WINE – £15 PER BOTTLE

(Discounted Price only for pre orders in advance)

SAUVIGNON BLANC. Cette Nuit, France

PINOT GRIGIO. Cielo, Italy

CHENIN BLANC. Darling Cellars, South Africa

RIOJA. Vina Del Oja, Spain

MERLOT. Cette Nuit, France

SHIRAZ. Berri Estates, Australia

PROSECCO – £20 PER BOTTLE

(Discounted Price only for pre orders in advance)

PROSECCO FRIZZANTE

SPARKING – £30 PER BOTTLE

(Discounted Price only for pre orders in advance)

LANGHAMS. Classic Cuvee Brut

LANGHAMS. Rose Brut

LANGHAMS. Blanc de Blancs

CHRISTMAS MENU

CELEBRATE YOUR CHRISTMAS PARTY WITH US AT VINNY AT SIX

2 COURSES £24.00 / 3 COURSES £30.00

TO START

ROASTED BUTTERNUT SQUASH SOUP

Homemade Toasted Soda Bread,
Savoury Granola & Sage Oil

POTTED SMOKED HADDOCK

Leeks, Dijon Mustard,
Pickled Cucumbers, Nigella Seeds,
Lemon Oil & Melba Toast

PHEASANT, APRICOT & PARMA HAM TERRINE

Toasted Sourdough,
Celeriac Puree, Pistachio Dukkah,
Truffle Oil & Balsamic

[V] WINTER SLAW

Toasted Cashews, Soft Dates, Soy
Dressing, Coriander,
Mint & Mustard Cress

MAINS

ROLLED TURKEY CROWN

Dauphinoise Potatoes,
Market Vegetables,
Prosciutto Crisp & Chestnut,
Caper & Wild Mushroom Sauce

BAKED POOLE BAY HAKE

Pommè Puree, Sprout Leaves &
Lardon Hollandaise,
Sapphire & Buckwheat

PRESSED WEST COUNTRY LAMB SHOULDER

Watercress Mash, Roasted Root
Vegetables & Madeira jus

[V] GOATS CHEESE & HERB RISOTTO

Beetroot Textures, Toasted
Hazelnuts & Kale

TO FINISH

[V] WARM FESTIVE PUDDING

Rice Pudding, Fruit Cake,
Brandy Caramel &
Dried Cranberries

[ICED] BLACKBERRY PAREAIT

Homemade Shortbread,
Spiced Pear

DARK CHOCOLATE MOUSSE

Frangelico Cream &
Praline Crisp

VINNY AT SIX' CHEESE SELECTION

Spiced Tomato Chutney, Grapes,
Miller & Damsels Crackers

FOR ALL BOOKINGS CONTACT US ON 01305 267679 AND PAY A NON-REFUNDABLE DEPOSIT OF £5 PER PERSON. MENU CHOICES DUE TWO WEEKS BEFORE BOOKING