

# Vista Menu Three Starters

Homemade Carrot and Coriander Soup\_V VG GF

Chefs' own traditionally made soup served with breaded croutons

Homemade Stilton and Red Onion Tart V

Short crust Pastry tart filled with stilton and red onion oven baked

Traditional Breaded Whitebait

Whitebait in a seasoned breadcrumb deep fried and served with tartar sauce

### Main Event

Slowly Westcountry Roasted Topside of Beef GFA

Hand carved served with homemade Yorkshire pudding accompanied with chefs' pan gravy

#### Homemade Chicken and leek Pie

Chicken and leek in a cream sauce encased in a shortcrust Pastry and oven baked until perfectly golden served with chefs' homemade gravy

Stuffed Fillet of Seabass GFA

Seabass fillet stuffed with cream cheese and spinach oven baked and served with a cheese sauce

Butternut Squash and Red Onion Tagine V VG

Slowly cooked in a tomato and Moroccan spices and served with a spiced couscous.

Spinach and Ricotta Cannelloni <u>V</u>

Served with chips and peas.

All Main Courses Served with Seasonal Vegetables and Potatoes

## **Sweet Endings**

Homemade Sticky Toffee Pudding \_V

Served with creamy dairy custard

Seasonal Berries Eaton Mess V

Whipped Chantilly cream with winter berries and meringue topped with a raspberry sauce

Belgium Luxury Chocolate Tart V VG GF

Served with tangy orange sorbet

Brimble's West County Vanilla Ice cream

Topped with clotted cream and served with a Askeys traditional ice cream wafer

To Finish

Coffee and Treats

£29.95 per person

V = Vegetarian, VG = Vegan, GF= Gluten Free, , GF = Gluten Free Alternative

All our produce is sourced locally wherever possible.

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoided cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace..

#### **Terms and Conditions**

This Menu is subject to availability and is at the General Manager's discretion and can be withdrawn at any time