



Example of our Create your own menu.

We would suggest that you select three or four items from each of the sections below.
Total menu price would be calculated, based upon your selection.

To Start.....

Caesar Salad

with chargrilled Chicken, Bacon and Anchovies, Croutons and a traditional Garlic dressing

Deep Fried Camembert

served on a Leaf salad with a Redcurrant jelly

Home made Seasonal Soup

served with Croutons

Pate

served with Melba Toast

Filo Wrapped Tiger Prawns

sautéed in a Sweet Chilli Dip

Thai Chicken Salad

Main Courses.....

Served with dishes of Mixed Fresh Vegetables and Potatoes of the season

Filo basket filled with Roasted of

Mediterranean Vegetables

glazed with mature Mozzarella Cheese

Fillet of Salmon

with a Cream and Crab Sauce

Duck Breast

in Calvados Sauce

Roast Cod

and Fresh Shrimp sauce

Desserts.....

Our desserts are all homemade..and delicious!!

Profiteroles

with Chocolate Sauce

Eton Mess

Chocolate and Orange Mousse

Glazed Red Onion and Goats Cheese Tart
drizzled with a Tomato and Coriander dressing

Platter of Smoked Salmon

with salad

A Fan of Melon

duo of Fruit Purees

Parmesan and Parma Ham Salad

on a bed of mixed Leaf Salad

Scallops

with Prawn, Mushroom and Creme Fraiche

Sorbet

why not freshen the palate with a fresh sorbet?
Champagne or Lemon flavours

Rack of Lamb

with a Rosemary and Redcurrant Glaze

Pan Fried Seabass

with Spicy tomato Sauce

Chicken Supreme

with a Truffle Oil

Vegetarian Risotto

with Asparagus and Wild Mushrooms

Slow Cooked Shin of Beef

cooked in Hook Norton Ale

Treacle Tart

Sticky Toffee Pudding

with Butterscotch Sauce

Apple Crumble

Cheesecake

Tea and fresh Filter Coffee

Dessert Wine.....

Why not treat your guests to a glass of dessert wine.
We recommend Late Harvest from Brown Brothers at per glass.

www.vinesblackbourton.co.uk

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