



The Vine Leaf

Sample party menu

3 Courses £30.00

Add Local cheese board & Port for £5.00 p/p

Homemade Soup of the Day served with Granary Bread & Butter

Homemade Chicken Liver & Brandy Parfait with red onion marmalade & Granary
Toast

King Prawns with fresh garlic & chilli butter served with granary bread

Crispy Coated St Eadburgha Cheese served with homemade berry compote (v)

Slow Cooked Aromatic Local Belly of Pork on bubble & squeak with a cider sauce,
crackling & seasonal vegetables

28 Day matured Rib Eye Steak with homemade onion rings, mushrooms, grilled cherry
tomatoes, chunky chips & wild mushroom & Madeira sauce or peppercorn sauce

Seafood Medley (Salmon, Sea bass & King Prawns) served on crushed new potatoes with
green beans, cherry tomatoes and hollandaise sauce

Risotto of the Day (v) with parmesan shavings

Mixed Sharing Dessert Platter: - selection of Homemade desserts & Vanilla Ice cream

At the Vine Leaf all of our produce is locally sourced wherever possible. All of the Meat used is farmed locally in Gloucestershire. All

bread is hand crafted by a local baker & all our eggs are free range
from a farm here in Stow-on -the-Wold.

Not Fast Food – Just Good Food Cooked Fresh To Order