

Welcome to Rendezvous Wine Bar

We order in the freshest seafood and ingredients for daily delivery from our local suppliers, including Kingfisher of Brixham, Richards of Topsham, Forest Produce, and Goosemoor Foodservice.

Our Christmas Menu 2023

Available for tables of up to 30 people

Three courses for £50

To start:

Roasted field mushroom and shallot soup with thyme croutons and white truffle oil (GF) *Vegan*

Spiced red wine poached pear with gorgonzola, toasted walnuts, radicchio, and warm orange honey (GF)

Ham hock and Morteau sausage terrine with celeriac and apple remoulade, and puffed pork crackling (GF)

Grilled Cornish mackerel with fig jam, butternut squash, feta, pinenuts, and rocket leaves (GF)

Vegan: Spiced red wine poached pear with toasted walnuts, charred orange, radicchio & warm mulled wine syrup (GF)

For main course:

Brixham cod loin with fondant potato, charred leeks, cauliflower, grapes, and chervil and apple beurre blanc (GF)

Maple glazed carrot, parsnip, fig and goats cheese puff pastry tart with hazelnuts, cavolo nero, and rosemary cream

Roasted lamb rump and rolled belly with potato, herb and onion rösti, roasted shallot, broccoli, and bearnaise sauce (GF)

Roast chicken supreme with confit chicken, apricot & sage scrumpet, mustard mash, buttered winter greens, & sage jus

Vegan: Maple glazed carrot, parsnip & fig filo parcel with cavolo nero, spiced seeds, baby leaves, and basil pesto

To follow:

Cinnamon apple crème brûlée with black cherry jam and spiced oat crumble

Blackberry and tonka bean mousse with pecan florentine, and blackberry and lime compote (GF)

Dark chocolate sticky toffee pudding with butterscotch sauce, and vanilla bean ice cream

West Country cheeses with damson jelly, grapes, and crackers

Vegan: Cinnamon, apple and blackberry crumble with nut crumb and blackberry sorbet (GF)

For further information or to book, please contact us on

01392 270222 or info@winebar10.co.uk

NB: This menu is available for bookings from 30th November until 23rd December 2023 for tables of up to 30 people. A non-refundable deposit of £10 per person will be required by 1st October or upon booking if later. This will be forfeited in the event of cancellation of the booking thereafter. Please note that pre-orders will be required at least two weeks before the date of the booking. Do be advised that dishes may regrettably be subject to ingredient alterations at late notice due to unforeseen supply issues in the current climate. Please notify us of any special dietary requirements. Vegan, Gluten Free and Dairy Free options are readily available, and most other dietary requirements can be accommodated, just ask! Any individual order cancellations or amendments to a party's pre-order within 48 hours of the booking will be deemed chargeable in full. A discretionary 10% service charge will be added to your bill for a table of 5 or more.