



Vista Menu Three 2026

Starters

Homemade Carrot and Coriander Soup **_V VG GF**

Chefs' own traditionally made soup served with breaded croutons

Traditional Royal Greenland Luxury Prawn Cocktail **GFA**

Prawns served on a bed of Iceberg lettuce and topped with a homemade seafood sauce

Classic Brussels Pate' **GFA**

Served with hogs bottom red onion marmalade and melba toast

Chefs Trio of Breaded Brie

Brie wedges in seasoned breadcrumb deep fried and served with a cranberry sauce

Main Event

Roast Breast of Turkey **GFA**

Hand carved and served with pigs in blankets, sage and onion stuffing and chefs' traditional gravy

Chefs' Signature Stuffed Breast of Chicken **GFA**

Chicken breast stuffed with cream cheese wrapped in bacon and served with a creamy mushroom sauce

Stuffed Fillet of Seabass **GFA**

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

Homemade Chickpea and Sweet Potato Curry **GF V VG**

Served on a bed of steamed rice accompanied with a naan bread

Brie and Mushroom Wellington **V**

Brie and mushrooms in a puff pastry oven baked until perfectly golden and served with a creamy garlic mushroom sauce

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 seasonal berries and meringue topped with a raspberry sauce

Chefs Indivial Lemon Tart **_V VG GF**

Served with a winterberry compot and Chantilly cream

Brimble's West County Vanilla Ice cream

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

To Finish

Freshly Percolated Coffee or

Westcountry Milers Tea with an After Dinner Mint

£32.95 per person (Minimum Numbers of 20 People)

V = Vegetarian, VG = Vegan, GF = Gluten Free, GFA = 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 avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

Terms and Conditions

This Menu is subject availability, price increase and is at the General Manager's discretion this menu can be withdrawn at any time