



THE  
**VINE**



CHRISTMAS 2023

**GET SET TO  
SPARKLE!**



**PRESTWICK**

# Buzzworks

## Seasons greetings from all of us at Buzzworks!

With so many stylish bars and restaurants in our fast-growing family, the trickiest part of this year's party plans might just be choosing which one to add to your wish list!

Whether for some Mediterranean merriment at Lido, a festive feast to put wind in your sails at Thirty Knots, cosy comforts at House, a scenic celebration by the sea at Scotts, or a cracker of a time at Vic's & The Vine, get set to sparkle with some fabulous food, drink and company this Christmas!

Discover more about our venues at  
[BUZZWORKSHOLDINGS.COM](https://www.buzzworksholdings.com)



# THE VINE

## HAVE YOURSELF A MERRY LITTLE CHRISTMAS

The festive season is a time for friends, food and family, so why not get together at The Vine? From classic turkey with all the trimmings to ever-so-sippable cocktails, there is plenty to celebrate over the holidays, so if you fancy a family-friendly party - keep it local this Christmas.

**THE VINE**  
132 Main St, Prestwick KA9 1PB  
01292 677 675 | [thevine-prestwick.co.uk](https://thevine-prestwick.co.uk)



A Buzzworks Gift Card makes the ideal present – and with lots of uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!



Buy a Gift Card Today

Online Or In venue

[BUZZWORKSHOLDINGS.COM/GIFT-CARDS](http://BUZZWORKSHOLDINGS.COM/GIFT-CARDS)

A Gift for Them – and You!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift Cards take the stress out of shopping – and because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively available through our Customer Services team, email [christmas@buzzworksholdings.com](mailto:christmas@buzzworksholdings.com) to find out more.

## FIZZ THE SEASON

We have partnered with our friends at Moët & Chandon to bring you some sparkling special offers, and with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!



### MOËT & CHANDON

Glass £10.95 | Bottle £65

### MOËT & CHANDON ROSÉ

Bottle £72

### KIR NOËL

Vanilla Absolut, Chambord Raspberry liqueur, lemon, slightly sweetened & topped with Moët & Chandon Champagne £9.95



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## WHAT'S ON THIS FESTIVE SEASON

It's time to shine! From sparkling festive soirees to enchanting Christmas entertainment for your little angels, we've got it going on this holiday season, and we simply can't wait to welcome you. Check out our festive events....

Keep an eye on our socials & website to find out more about what we have planned this Christmas.  
Scan our QR below to head to our website:



### FOLLOW US ON SOCIAL!

@TheVine\_Prestwick

@VinePrestwick

Please note, our festive events may be subject to change and advanced booking may be required. For more details and to book, please get in touch.

## BREAKFAST WITH SANTA

**SUNDAY 10TH & 17TH DECEMBER 9AM – 12PM**

Bring your little elves along to meet Santa at The Vine!  
Enjoy a delicious breakfast & fruit juice, meet & greet with Santa, plus a gift and polaroid photo to take home! £19.95 per child

## ABBA TRIBUTE

**THURSDAY 21ST DECEMBER FROM 6.30PM**

Calling all Dancing Queens! Get ready to dance, sing & have the time of your life as we're joined by our glamorous Abba tribute act!  
£40 pp includes a glass of fizz and delicious two course meal

## LIVE MUSIC

**EVERY SATURDAY IN DECEMBER FROM 7PM**

Get together with friends & family and join us every Saturday for an evening of delicious food, fantastic drinks & fabulous music from our live acts.

## FESTIVE FORK OUT LESS

### FESTIVE CLASSICS, FABULOUS VALUE

Available this year from Sunday-Thursday throughout the holiday period, our ever-popular Festive Fork Out Less Menu is something of a Christmas favourite, with two tasty courses from just £23.95.

Which leaves you a little more to save for that much-needed midwinter treat you've got your eye on...

## TWO COURSES £23.95

(STARTER & MAIN)  
ADD A DESSERT FOR £6.95

Available Sunday-Thursday.  
From Monday 27th November until Thursday 14th December

## BOOK NOW!

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📱 [thevine-prestwick.co.uk](http://thevine-prestwick.co.uk)

**TWO COURSES £23.95 | ADD A DESSERT FOR £6.95**

### – STARTERS –

#### BLOODY MARY PRAWN COCKTAIL

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

#### GOATS CHEESE

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough V

#### CHICKEN LIVER PARFAIT

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

#### MOROCCAN SPICED HUMMUS

Cumin roasted crispy chickpeas, crumbled feta, crispy onion, toasted flatbread V

#### HAGGIS

Bashed neeps, champit tatties, whisky mustard sauce

#### BUTTERNUT SQUASH & SWEET POTATO SOUP

Freshly baked bread & butter V

### – MAINS –

#### CHRISTMAS ROAST TURKEY

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

#### SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF

Creamy mash, winter greens, roasted carrots, rich ale jus

#### FILLET OF SALMON

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

#### PLANT BASED CHRISTMAS ROAST

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

#### SLOW ROASTED PORK BELLY

Wood roasted pork belly, glazed baby apple, rich buttered mash, crispy kale, calvados & thyme jus

#### COCONUT CHILLI CHICKEN

Pan fried breast of chicken, sweet chilli & coconut cream, fragrant rice, lemon pepper greens

#### CRISPY KOREAN CAULIFLOWER

Crispy Korean fried cauliflower, tiger sauce, fragrant rice V

### – DESSERT –

#### WHITE CHOCOLATE & ESPRESSO PAVLOVA

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

#### DARK CHOCOLATE BELGIAN DELICE

Vanilla ice cream, honeycomb crunch, chocolate sauce

#### CHRISTMAS BRANDY PUDDING

Spiced fruit pudding, brandy butter, sweetened anglaise V

#### BAILEYS & CARAMEL CHEESECAKE

Butterscotch sauce, vanilla ice cream, white chocolate shard V

#### APPLE & BRAMBLE CRUMBLE

Crème anglaise, lemon crumb, vanilla ice cream V

#### VANILLA COUPE

Vanilla ice cream, warm chocolate sauce, citrus almond praline V

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## LET'S GET MERRY

Go all out and get into the swing of things with our Let's Get Merry menu! Prepare to treat yourself to truly scrumptious Christmas classics including turkey with all the trimmings!

**TWO COURSES £29.95**

**(STARTER & MAIN)  
ADD A DESSERT FOR £7.25**

Available

Friday 1st & Saturday 2nd December

Friday 8th & Saturday 9th December

Friday 15th – Sunday 31st December

This menu is not available on Christmas Day  
or after 8pm on Hogmany.

**BOOK NOW!**

### – STARTERS –

#### **BLOODY MARY PRAWN COCKTAIL**

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

#### **GOATS CHEESE**

Soft goats cheese, roasted balsamic beetroot, truffle honey dressing, sourdough V

#### **CHICKEN LIVER PARFAIT**

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

#### **GRAVLAX**

Dill & mustard cured gravlax, horseradish cream, watercress & lemon salad, malt bread croute

#### **HAGGIS**

Bashed neeps with champit tatties, Whisky mustard sauce

#### **BUFFALO CAULIFLOWER**

Sriracha-glazed crispy cauliflower bites, blue cheese & crème fraiche dip V

#### **BUTTERNUT SQUASH & SWEET POTATO SOUP**

Freshly baked bread & butter V

### – MAINS –

#### **CHRISTMAS ROAST TURKEY**

Chipolatas, sage stuffing, rosemary roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

#### **SLOW COOKED FEATHER BLADE OF SCOTTISH BEEF**

Creamy mash, winter greens, roasted carrots, rich ale jus

#### **FILLET OF SALMON**

Lightly spiced mussel cream, buttered greens, cumin parmentier potatoes

#### **PLANT BASED CHRISTMAS ROAST**

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

#### **PAN SEARED BREAST OF CHICKEN**

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

#### **ROAST FILLET OF COD**

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

#### **CRISPY KOREAN CAULIFLOWER**

Crispy Korean fried cauliflower, tiger sauce, fragrant rice V

### – DESSERT –

#### **WHITE CHOCOLATE & ESPRESSO PAVLOVA**

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

#### **DARK CHOCOLATE BELGIAN DELICE**

Vanilla ice cream, honeycomb crunch, chocolate sauce

#### **CHRISTMAS BRANDY PUDDING**

Spiced fruit pudding, brandy butter, sweetened anglaise V

#### **APPLE & BRAMBLE CRUMBLE**

Crème anglaise, lemon crumb, vanilla ice cream V

#### **BAILEYS & CARAMEL CHEESECAKE**

Butterscotch sauce, vanilla ice cream, white chocolate shard V

#### **SCOTTISH CHEESE SELECTION**

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

#### **HOT CHOCOLATE FUDGE CAKE**

Cookie crumb, vanilla ice cream

## CHRISTMAS DAY

The main event has arrived. It's time to sit back, relax & indulge in our fabulous five course Christmas Day menu. With festive favourites for the whole family, plus coffee and petit fours to round things off, this is the perfect way to celebrate the big day.

**FIVE COURSES £72.95**

**INCLUDING COFFEE & PETIT FOURS**

Served 12pm–7pm

Under 12s £30 | Under 5s £15

**BOOK NOW!**

### – STARTERS –

**BLOODY MARY PRAWN COCKTAIL**

Atlantic lemon scented prawns, Bloody Mary mayo, sourdough crouton, pickled cucumber, apple & cherry tomato

**GOLDEN CROSS GOATS CHEESE TARTLET**

Truffle honeycomb, crisp leaf V

**CHICKEN LIVER PARFAIT**

Caramelised red onion chutney, toasted brioche, crisp leaf, house dressing

**LEEK & POTATO SOUP**

Crispy bacon bits, chive crème fraîche, sourdough

**SMOKED DUCK BREAST**

Pineapple & chilli salsa, watercress, pomegranate

**WILD MUSHROOMS ON TOAST**

Toasted sourdough, sage butter cream, truffle V

**GRAVLAX**

Dill & mustard cured gravlax, horseradish cream, watercress & lemon salad, malt bread croute

**PRESSED HAM HOCK TERRINE**

Arran mustard mayo, watercress salad, cornichon greens salsa

### – INTERMEDIATE –

**LIME SORBET & RUM GRANITA V**

**WILD MUSHROOM & TARRAGON VELOUTÉ V**

### – MAINS –

**TRADITIONAL ROAST TURKEY**

Chipolatas, sage stuffing, rosemary-roasted root vegetables, Arran mustard creamed sprouts, goose fat roast potatoes, cranberry sauce & port jus

**PLANT BASED CHRISTMAS ROAST**

Thyme & rosemary roasted squash, sage stuffing, roasted root vegetables, Arran mustard creamed sprouts, sea salt potatoes, cranberry sauce & port jus V, VE

**GRESSINGHAM DUCK**

Roast breast of Gressingham duck, confit duck leg bon bon, garlic tenderstem, fondant potatoes

**GARLIC & THYME MARINATED ROAST RIB OF BEEF**

Rosemary potatoes, buttered greens, roast carrots, Yorkshire pudding, garlic jus

**ROAST FILLET OF COD**

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

**SEARED FILLET OF SEA BASS & KING SCALLOPS**

Seared king scallops & sea bass, confit lemon potatoes, samphire, cherry tomato & basil cream sauce

**PAN SEARED BREAST OF CHICKEN**

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

**TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA**

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto V

### – DESSERT –

**WHITE CHOCOLATE & ESPRESSO PAVLOVA**

White chocolate sweetened coffee mascarpone, espresso ice cream, soft centred pavlova, dark chocolate sauce

**DARK CHOCOLATE BELGIAN DELICE**

Vanilla ice cream, honeycomb crunch, chocolate sauce

**CHRISTMAS BRANDY PUDDING**

Spiced fruit pudding, brandy butter, sweetened anglaise V

**APPLE & BRAMBLE CRUMBLE**

Crème anglaise, lemon crumb, vanilla ice cream V

**BAILEYS & CARAMEL CHEESECAKE**

Butterscotch sauce, vanilla ice cream, white chocolate shard V

**SCOTTISH CHEESE SELECTION**

Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

**VANILLA COUPE**

Vanilla ice cream, warm chocolate sauce, citrus almond praline V

## HOGMANAY

We can't wait to welcome the New Year in typically lavish Vine style – with three tasty courses, plenty of fizz and live entertainment at the Bells to see us into the small hours. Do join us!

## HOGMANAY CELEBRATION MENU £59.95\*

**INCLUDES A GLASS OF CHAMPAGNE  
& LIVE ENTERTAINMENT**

Available from 8pm

## BOOK NOW!

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### – SHARING STARTERS –

#### SEAFOOD SHARER

Mini prawn cocktail, gin smoked salmon, mini fish goujons, tartare sauce, crispy coconut kings prawns, sweet chilli dip, lemon, garlic & herb ciabatta

#### GRAND PLATE

Chicken liver & brandy parfait, spiced southern fried chicken strip, haggis bon bon, Arran mustard mayo, assortment of charcuterie, black pudding fritters

#### VEGGIE PLATE

Roast garlic & crispy chick pea hummus, courgette fritters, mini falafel, minted yoghurt, mix vegetable tempura, sweet chilli dip

### – MAINS –

#### DUO OF BEEF

Petite strip loin, slow-cooked shin of beef Wellington, creamy mash, garlic wild mushrooms, red wine jus

#### SEARED FILLET OF SEA BASS & KING SCALLOPS

Seared king scallops & sea bass, confit lemon potatoes, samphire, cherry tomato & basil cream sauce

#### PAN SEARED BREAST OF CHICKEN

Parma ham crisp, fondant potato, garlic tenderstem, thyme & red wine sauce

#### TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA

Wild mushrooms, wilted spinach, garlic & truffle cream, parmesan, nut free basil pesto

#### ROAST FILLET OF COD

Herb roasted crispy potatoes, citrus samphire, pea & pancetta cream

#### 8OZ RIBEYE

Chargrilled chestnut mushrooms, roasted plum tomato, four peppercorn sauce, fries

#### GRESSINGHAM DUCK

Roast breast of Gressingham duck, confit duck leg bon bon, garlic tenderstem, fondant potatoes

#### SEARED FILLET OF SALMON & KING PRAWNS

Citrus crushed potato, sea salt samphire, langoustine bisque cream sauce, caper & prawn butter

### – SHARING DESSERT –

#### GRAND DESSERT

Specially selected desserts from our Bakehouse served with a selection of Artisan Porrelli ice cream

#### CHEESE BOARD

A selection of Scottish cheese: Blue Murder, Highland brie, Mull cheddar, quince, artisan biscuits

#### DECADENT ICE CREAM DELIGHT

Selection of ice cream, chocolate sauce, butterscotch, honeycomb, fudge, luxury wafer, chocolate curls

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# LET THE GOOD TIMES FLOW! – FESTIVE DRINKS PACKAGES –

Nothing gets the Christmas party started like a few well-chosen festive refreshments! From seasonally themed cocktails, to our favourite bottled beers and a sparkling range of wine and Champagnes, these festive packages are sure to bring a smile to even the most discerning of drinkers! Forget about fussing over the drinks kitty and pre-order some of our fantastically great value Festive

Drinks packages!

## ADD A LITTLE SPARKLE!

**BOTTER PROSECCO** £30.95  
**MOËT & CHANDON** £65  
**MOËT & CHANDON ROSÉ** £72  
**2 BOTTLES OF HOUSE WINE** £42  
Valdemoro Red or White

## SEASONAL COCKTAILS

**KISSING SANTA CLAUS**  
Beefeater Pink Gin, Martini Rosato,  
Strawberry Oleo, Lemon Juice, Egg White, Peychaud £7

**WINTER IN JALISCO**  
Olmecca Silver, Lime Juice, Ginger Syrup,  
Angostura Bitters, Soda Water, Crème De Cassis £7

**HOT HONEY TODDY**  
Chivas, Benedictine, Lemon Juice, Honey Syrup, Angostura  
Bitters, Orange Bitters, Hot Water £9.95

**MULLED EDINBURGH GIN**  
Edinburgh Mulled Gin Liqueur, Lemon Juice,  
Vanilla Syrup, Apple Juice, Hot Water £8.95

**SPARKLING SPAGLIATO**  
Campari, Martini Rosso, Whitley Neil Distillers Cut,  
Prosecco, Soda £8.95

**KIR NOEL**  
House Champagne, Chambord, Absolut Vanilla,  
Hibiscus Preserve £9.95

## HOLIDAY SPIRITS

**BOTTLE OF GREY GOOSE  
& DRAUGHT MIXER\*** £140  
Why not add 6 cans of Red Bull for £20?

**BOTTLE OF BACARDI  
& DRAUGHT MIXER\*** £125

**BOTTLE OF BEEFEATER GIN  
& DRAUGHT MIXER\*** £125  
Why not add 12 of your favourite  
Fever Tree tonics for £30?

**PINK GIN, PROSECCO  
& DRAUGHT MIXER\*** £160  
1 Bottle of Beefeater Pink Gin & 2 bottles of Botter Prosecco.  
Why not add 12 of your favourite Fever Tree tonics for £30?

**BOTTLE OF JOHNNIE WALKER BLACK  
& DRAUGHT MIXER\*** £140  
Why not add 12 of your favourite  
Fever Tree ginger ale for £30?

\*Draught Mixer includes 3 x 1 litre  
carafe of your choice of mixer

## BOTTLED BEERS

**6 BECKS** £20  
**6 BUDWEISER** £23  
**6 CORONA** £25  
**6 PERONI** £25

# BOOKING INFORMATION

Our Festive menus are available from 23rd November until 31st December. Our Festive menus are available to all customers throughout December alongside our seasonal main menus. Parties of 6 or more are required to dine from our Festive menus.

## MENUS

Please note that all of our menus may be subject to change and seasonal alterations. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more. 100% of all service charge goes to our staff.

## DIETARY REQUIREMENTS & ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V Vegetarian  
VE Ask for Vegan

For anyone with a gluten allergy or intolerance, we are delighted to offer a range of delicious low gluten dishes. Please get in touch to find out more.

## DEPOSITS & REPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details.

## CHRISTMAS DAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

## HOGMANAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

## BOOKING CONFIRMATION & DEPOSITS

If you need to make any changes to your reservation – such as date, time or number of guests – please let us know at the earliest opportunity, so we can do our best to accommodate.

## FESTIVE MENUS

We may ask for credit card details to secure your booking – no payment will be taken from your card at this time.

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