

MAT  
FOLLAS



EST **VINE** 2005  
**YARDS**

POUR  SMILE  REPEAT

**MASTERCHEF MAT FOLLAS @ VINEYARDS  
SEAFOOD POP UP EVENT  
20<sup>TH</sup> AUGUST FROM 6PM  
3 COURSE SET MENU – £39 PP**

Queenie Scallops, brown butter, samphire, chilli  
or  
Prawn cocktail in full 1970s glory

Mat's Masterchef winning dish Crab thermidor  
or  
Thai fish cakes with coconut rice & a herby salad

Eton mess with a *Mure liqueurs* boozy twist  
or  
'Cafe Gourmand' Mure Coffee and Rum liqueur with  
cream, Chocolate brownie and Pistachio fudge bites

**\*\*This menu contains food allergens\*\***

**Please let us know of any dietary requirements/allergies in advance.**

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**FOODIE POP UPS @ VINEYARDS**

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**BOOKINGS ONLY**

**ON THE NIGHT**

**Eat your delicious food  
pre-ordered & pre-paid to Mat (via us)**

**Select & pay as you go for  
drinks from our bespoke wine list**

**BE MERRY!**

*Your pre-ordered food will be served to your table at your booked slot, so don't be late! It's a date...*

**BOOK NOW /CONTACT US:**

**Vineyards: T- 01935 815544**

**E- [shop@vineyardsofsherborne.co.uk](mailto:shop@vineyardsofsherborne.co.uk)**

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## THE 'LONGER VERSION'

Queenie Scallops, brown butter, samphire, chilli  
or

Prawn cocktail in full 1970s glory with 1000 island dressing and  
lettuce and a large Tiger prawn or langoustine to dress

Crab thermidor, mix of white and brown crab meat in an unctuous  
creamy, cheesy sauce, served hot in the shell with salad, tomatoes,  
a wedge of lemon and ciabatta toasts on the side.

A Masterchef winning dish!

or

Thai fish cakes, dipping sauce, mixed herb salad, Coconut rice

'Eton' mess, with a generous drizzle of Mure Strawberry liqueur

or

'Cafe gourmand' Mure Coffee and Rum liqueur with cream,  
Chocolate brownie and Pistachio fudge bites