

A CHEERY & BRIGHT

Boxing Day

3 courses sample menu

Starters

Today's soup

served with rustic bread (v)
(ve) option available

Crab, prawn & salmon tart*

in a cheese & chive pastry case,
served with bouillabaisse sauce

Duck & port parfait*

served with a mulled Cumberland
sauce and toasted rustic bread

Oven-baked button & Portobello mushrooms

in a garlic & mature Cheddar sauce,
with a toasted herb & seed crumb,
served with toasted rustic bread (v)

Mains

Hand-carved turkey breast

served with lemon & thyme stuffing wrapped
in bacon, a Cumberland & red onion pig
in blanket, roast potatoes, honey-roasted
carrots & parsnips, glazed sprouts,
green beans and gravy

Duo of lamb*

pan-fried lamb rump and a Cheddar-topped
shepherd's pie served with seasonal vegetables
and a red wine jus

Roasted butternut squash tart

filled with caramelised onions & spiced roasted
chick peas, topped with roasted seeds,
drizzled with coconut sauce and
served with sprouts (ve)

Roasted monkfish*

with tempura prawns, mussels and leeks,
served with dauphinoise potatoes and
bouillabaisse sauce

Wild boar ravioli*

filled pasta in a creamy wild mushroom & beef
dripping sauce, topped with smoked pancetta

10oz rib eye steak

served with beef dripping sauce,
thyme-roasted tomato, glazed sprouts,
triple-cooked chips and slow-roasted garlic

Roasted root vegetable & mixed nut roast†

with cherry tomato ratatouille, served with
asparagus, roast potatoes, carrots, sprouts and
seasonal greens (ve)

Puddings

Christmas pudding*†

with mixed vine fruits &
almonds, served warm with
brandy sauce (v)
(ve) Vegan alternative option available

Classic vanilla crème brûlée

with home-baked butter biscuits (v)

Dark chocolate marquise

with chocolate ice cream,
Belgian chocolate sauce and a
white chocolate & raspberry shard (v)

Mulled plum tart tatin

served warm with vanilla-pod
ice cream (v) or soya custard (ve)

Trio of ice cream*†

your choice of Glenown Farm
ice cream with Belgian
chocolate sauce (v)

Belgian chocolate brownie*

with Irish liqueur ice cream (v)

A children's version of the hand-carved turkey breast and vegan Christmas pudding will be available to order, alongside the standard children's menu.

Please note this is a sample menu and dishes may change. The menu will be confirmed before September.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. For information on how we safely store and use your contact details please visit vintageinn.co.uk/privacy

*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients. (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.