

A JOYFUL & SPECIAL Christmas Day

3 courses sample menu



Starters

Roasted tomato & red pepper soup

topped with basil & crème fraîche, drizzled with truffle oil and served with rustic bread (v)
(ve) option available

Wild boar ravioli*

filled pasta, topped with crisp pancetta, in a creamy red wine & wild mushroom sauce

Roasted shallot tart tatin*

with Armagnac brandy glaze, served with slow-roasted tomato sauce, pesto, roasted seeds & peppers (ve)

Duo of pâté*

coarse pork & Madeira pâté and duck liver & port parfait, served with Bramley apple butter, Cumberland sauce, baby gherkins and rustic bread

Pan-seared scallops*

served with crispy pancetta, minted peas and bouillabaisse sauce

Honey-roasted pear & Parma ham

served with dolcelatte cheese and dressed with a pomegranate syrup

Mains

Hand-carved turkey breast

served with lemon & thyme stuffing wrapped in bacon, a Cumberland & red onion pig in blanket, Yorkshire pudding, roast potatoes and gravy

Roasted rack of lamb*

served with dauphinoise potatoes, spiced butternut squash purée and a rosemary & red wine jus

Roasted root vegetable & mixed nut roast†

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

7oz fillet steak

served with beef dripping sauce, dauphinoise potatoes, thyme-roasted tomato and slow-roasted garlic

10oz rib eye steak

served with beef dripping sauce, dauphinoise potatoes, thyme-roasted tomato and slow-roasted garlic

Roasted monkfish*

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

Served with honey-roasted carrots & parsnips, glazed sprouts and seasonal greens

Puddings

Christmas pudding*†

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

Hazelnut crème brûlée†

with home-baked butter biscuits (v)

Mango, passion fruit & raspberry Eton mess

with whipped cream, fresh berries and a white chocolate & raspberry shard (v)

Mulled plum tart tatin

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

British cheese board

Nettle, Elsdon goats cheese, Redesdale and Kielder cheeses, served with oatcakes and grapes (v)

Dark chocolate marquise

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

A 3 course menu is also available for children - for details visit vintageinn.co.uk/christmas or ask a member of the team.

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.

