



## A MERRY & MAGICAL

# Festive Season

## 2 or 3 courses sample menu

Available 25th November - 30th December

(Excluding Christmas Day and Boxing Day, when a different set menu will be available)

### Starters

#### Duck & port parfait\*

served with a mulled Cumberland sauce and toasted rustic bread

#### Pan-seared scallops\*

served with crispy pancetta, minted peas and bouillabaisse sauce

#### Asparagus parcel

wrapped in puff pastry, served with slow-roasted tomato sauce and home pickled onions (ve)

#### Crab, prawn & salmon tart\*

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

#### Oven-baked button & Portobello mushrooms

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

#### Today's soup

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

### 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

#### 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)

#### Pan-fried sea bass fillets\*

with king prawns, on a bed of crushed baby potatoes, served with glazed sprouts and a white wine, dill & pea velouté

#### Slow-cooked pork belly\*

on a bed of dauphinoise potatoes, served with an apple & cinnamon compote, broccoli, green beans, glazed sprouts and a red wine jus

#### Slow-cooked boneless rib of beef\*

served on a bed of truffle & parsley mash, with honey-roasted carrots, glazed sprouts and a red wine jus

#### 8oz sirloin steak

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

*Why not upgrade to 10oz rib eye or 7oz fillet?*

### Puddings

#### Bramley apple pie

apple compote in a shortcrust pastry with custard (v)  
or soya custard (ve)

#### 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)

#### Belgian chocolate brownie\*

with Irish liqueur ice cream (v)

#### Trio of ice cream\*†

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

#### Bramley apple & plum Bakewell tart†

topped with flaked almonds, served warm with custard (v)

#### British cheese board

Nettle, Elsdon goats cheese, Redesdale and Kielder cheeses, served with oatcakes and grapes (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](http://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.

