

A CHARMING & BUBBLY

New Year's Eve

4 courses sample menu

(available from 7pm onwards)

Enjoy a glass of Prosecco on arrival^A

Starters

Duck & port parfait*

served with a mulled Cumberland sauce and toasted rustic bread

King prawn & avocado cocktail*

in a Bloody Mary sauce, served with rustic bread

Roasted shallot tart tatin*

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

Honey-roasted pear & Parma ham

served with dolcelatte cheese and dressed with a pomegranate syrup

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

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

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)

10oz rib eye steak

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

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

Duo of lamb*

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

Wild boar ravioli*

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

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

Puddings

Bramley apple pie

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

Bramley apple & plum Bakewell tart[†]

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

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)

Belgian chocolate brownie*

with Irish liqueur ice cream (v)

Mango, passion fruit & raspberry Eton mess

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

Trio of ice cream*[†]

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

To Finish

British cheese board

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

The standard children's menu will also be available.

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.