Share the magic this

Christmas Day

3 courses for £89.95

Starters

Trio of Baked Scallops
tender scallops, served in shells with wilted baby spinach and a rich cheese sauce

Baked figs with Blue Cheese & Prosciutto*
warm figs filled with soft blue cheese, wrapped in prosciutto. Served on a bed of rocket, drizzled with honey and balsamic glaze

Shallot & Ale Tart* (V)
a shallot & ale tart, served with goats cheese. Topped with candied seeds and a balsamic glaze
Vegan option available

Gin Cured Smoked Salmon*
flavoured with lemon & juniper berries, served with pickled fennel and creamy avocado

Butternut Squash & Sage Soup (V)
velvety butternut squash & sage soup, served with rustic bread and butter
Vegan option available

Rich Duck Liver Parfait*
served with saffron shallots, cocktail gherkins and hedgerow chutney

Mains

Roast Duck*
boneless roasted duck served with Dauphinoise potatoes, fine green beans and a red wine, cranberry & cherry jus

Pan-Roasted Monkfish Fillet*
monkfish fillet topped with an Italian ham crisp. Served with fine green beans, crushed baby potatoes and a champagne butter sauce

Hand-Carved Turkey Breast*
served with sausage, cranberry & Madeira stuffing, a pig in blanket, oven-roasted potatoes, roast carrots, fresh parsnips, seasonal greens and a rich gravy

Noisette of Lamb*
tender lamb saddle stuffed with apricot & tarragon, served with sautéed potatoes, green beans, a rich lamb sauce garnished pearl onion and mushrooms, finished with minted pesto

Roast Cannon of Black Angus Beef*
50-day aged roast loin of Black Angus beef, served with a beef brisket filled Yorkshire pudding, glazed green beans and a rich Bordelaise sauce

Truffled Mushroom Wellington* (VE)
served on a Neapolitana sauce with roast potatoes and Tenderstem® broccoli. Topped with candied seeds, with a side of rich gravy

Turn over for puddings

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Puddings

Chocolate Truffle Cage (V)
a delicate chocolate cage filled with a rich chocolate truffle torte, served with vanilla ice cream and fresh raspberries

Apple, Redcurrant & Cranberry Crumble (V)
topped with an oaty flapjack crumble, served with custard ***Vegan option available***

Winter Pavlova* (V)
crisp white chocolate & raspberry meringue clouds topped with double cream, prosecco blueberries, black cherries and fresh berries

Traditional Christmas Pudding* (V)
classic Christmas pudding made with rum soaked vine fruits, served with a rich brandy butter sauce

White Forest Panna Cotta* (V)
silky white chocolate panna cotta, topped with black cherries in kirsch and fresh cream

Vintage Cheese & Biscuits Selection (V)
a trio of West Country Cheddar, Blue Stilton, and creamy Camembert. Served with cranberry & raisin toast, black grapes, and caramelised red onion chutney

f you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from early August 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. Please speak to a member of our staff at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Weights stated are approximate uncooked weights. * = this dish contains alcohol. Fish dishes may contain small bones.

To book a table or to find out more about Vintage Inns, please visit www.vintageinn.co.uk.
Please note that a deposit may be required at the time of booking.