Share the joy this

Festive Season

2 courses from £31.95 | 3 courses from £34.95

Menu available 27th November – 1st January

(Excluding Christmas Day, Boxing Day and New Year's Eve, when a different set menu will be available)

Starters

Baked Scallops & Prawns (+£3)
scallops & king prawn baked in a Cheddar, mozzarella & garlic sauce, topped with herb crumb served with rustic bread

Baked Camembert Mushrooms (V)
oven-baked mushrooms in a creamy Camembert fondue served with rustic bread

Cured Ham with Melon & Peach*
sweet grilled peach, fresh orange melon and Italian cured ham, served with a roquette salad, pomegranate seeds and a balsamic glaze
Vegan option available

Duck & Orange Pâté*
smooth duck & orange pâté, served with pear & fig chutney and toasted rustic bread

Smoked Salmon & Prawn Cocktail*
king prawns in a bloody mary Marie Rose sauce, topped with Scottish smoked salmon served with farmhouse bread

Festive Spiced Carrot Soup (V)
a warming carrot soup infused with festive spices, finished with herb pesto oil and served with rustic bread ***Vegan option available***

Mains

Duo of Pork*
slow-cooked pork belly and a bacon-wrapped pig cheek, served with bubble & squeak mash, spiced red cabbage, Tenderstem® broccoli and a rich Bramley apple gravy

Grilled Vegetable & Butternut Squash Tart (VE)
shortcrust pastry tart, filled with grilled vegetables & butternut squash, topped with candied seeds. Served with Tenderstem® broccoli, roast carrots, crushed potatoes and a rich gravy

Pan-Fried Sea Bass with King Prawn & Lobster Sauce*
sea bass fillets topped with a shelled king prawn and lobster sauce, served with chargrilled Tenderstem® broccoli and crushed baby potatoes

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

Steak & Venison Pie*
tender steak and venison in a rich Blackberry & red wine sauce, topped with light pastry. Served with creamy spring onion mash, oven-roasted carrots and seasonal greens

10oz Rib-Eye Steak (+£4)
21-day aged for superb flavour & tenderness, served with triple-cooked chips, a roasted plum tomato and your choice of steak sauce - Bone Marrow Béarnaise*, Peppercorn*, Beef Dripping or Craft Ale, Mushroom & Bacon*

Turn over for puddings

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Bar Snacks

Pigs in Blankets
cranberry-glazed pigs in blankets

Festive Flatbread (V)
our classic flatbread topped with Camembert and red onion chutney

Festive Pork Pie
warm pork pie, served with cranberry chutney

Mini Brisket-Filled Yorkies
Mini Yorkshire puddings, filled with beef brisket and a rich gravy

Festive Sharing Platter
mini brisket-filled yorkies, our festive pork pie, chipotle glazed crispy chicken, cranberry-glazed pigs in blankets and Padron peppers

Puddings

Vintage Cheese & Biscuits Selection (V) (+£3)
a trio of West Country Cheddar, Blue Stilton, and creamy Camembert. Served with cranberry & raisin toast, black grapes, and caramelised red onion chutney

Rhubarb & Sour-Cherry Crumble (V)
topped with an oaty flapjack crumble, served with custard ***Vegan option available***

Gingerbread Cheesecake* (V)
a gingerbread sponge base topped with a cream cheesecake, finished with double cream

Salted Caramel Baileys Profiteroles (V)
chocolate dipped profiteroles filled with Baileys cream, served with vanilla pod ice cream, Belgian chocolate and salted caramel sauce

Sticky Toffee Christmas Pudding* (V)
served with a rich brandy sauce
Vegan option available

White Chocolate & Raspberry Roulade (V)
rolled meringue filled with cream, white chocolate and raspberries, served with a raspberry compote

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 and for tables of 8 or more a discretionary service charge of 10% will be added to your bill.