

BOXING DAY

3 courses £26.95

Starters

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

Oven-baked button & Portobello mushrooms
in a garlic & mature Cheddar sauce,
with a toasted herb & seed crumb,
served with toasted rustic bread (v)

King prawn & lobster cocktail*
in a Bloody Mary sauce,
served with rustic bread

Duo of pâté*
coarse pork & Madeira pâté and
duck liver & port parfait, served with
Bramley apple butter, cranberry
& sloe gin chutney, baby gherkins
and rustic bread



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,
seasonal greens and gravy

Pan-fried sea bass fillets*
with mussels and clams, bound in a Champagne & lobster sauce,
served with dill mash, tenderstem broccoli and glazed sprouts

Roasted root vegetable & mixed nut roast†
served with cherry tomato ratatouille, asparagus and roast potatoes (v)
(ve) option available

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

Slow-cooked duck leg confit*
with dauphinoise potatoes, honey-roasted plums, buttered cavolo nero and a damson jus

10oz ribeye steak
served with beef dripping sauce, dauphinoise potatoes, thyme-roasted tomato and
a fresh leaf & horseradish salad

Puddings

Rich chocolate orange torte
with orange curd, Belgian chocolate
sauce and vanilla-pod ice cream

Christmas pudding*†
filled with mixed vine fruits
and almonds, served warm
with brandy sauce (v)
(ve) Christmas pudding option available

Praline crème brûlée†
with home-baked butter biscuits (v)
(contains peanuts)

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

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

Belgian chocolate brownie*
with chocolate sauce and
Irish liqueur ice cream (v)

A children's version of the hand-carved turkey breast will be available to order, alongside the standard children's menu.

Book your table today at vintageinn.co.uk/christmas
A non-refundable £5pp deposit is required for all Boxing Day bookings at the time of booking.
Full payment and a pre-order is required by 1st December.

All our food is prepared in a kitchen where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information 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 ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.

Once you've made a booking, please complete the pre-order form below and return to a member of the team by 1st December

Name: Contact Number:

No. of Guests: Adults: Children: Date: Time:

Booking Reference (if known):

Please list every party member's name here with their menu order below

Guest Name (no pre-order for children required)																			
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Starters

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Oven-baked button & Portobello mushrooms (v)																			
King prawn & lobster cocktail*																			
Duo of pâté*																			

Mains

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Puddings

Rich chocolate orange torte																			
Christmas pudding*†(v)																			
Christmas pudding (ve)																			
Praline crème brûlée†(v)																			
Trio of ice cream*†(v)																			
Bramley apple pie (v)																			
Bramley apple pie (ve)																			
Belgian chocolate brownie*(v)																			

You can also pre-order some drinks for your table - see our Drink Packages available.

*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.

For information on how we safely store and use your contact details please visit vintageinn.co.uk/privacy