

# FESTIVE MENU

2 courses £16.95 3 courses £19.95

Available 26th November - 29th December<sup>Δ</sup>

## Starters

Today's soup  
served with rustic bread (v)  
(ve) option available

Duck & port parfait\*  
served with a cranberry & sloe gin  
chutney and toasted rustic bread

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

Wild mushroom, beetroot  
& horseradish pasty  
served with beetroot hummus and a  
pineapple & ginger dressing (ve)

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



## 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

Slow-cooked short rib of beef\*  
served on a bed of horseradish & parsley mash, with honey-roasted carrots,  
glazed sprouts, bone marrow dumplings and a red wine jus

Roasted winter vegetable tart  
red pepper, beetroot and butternut squash in a basil & paprika pastry case, filled with  
a caramelised onion compote, served with baby potatoes and sprouts (ve)

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

Roast turkey, sage & cranberry pie\*  
in a creamy white wine sauce, with lemon & thyme stuffing wrapped in bacon,  
topped with puff pastry and served with mash, glazed sprouts and gravy

8oz rump steak  
served with beef dripping sauce, thyme-roasted tomato, triple-cooked chips and  
a fresh leaf & horseradish salad - *why not upgrade to an 8oz sirloin?* (+£3)

## Puddings

Damson & gin  
Bakewell tart\*  
topped with plums and served  
warm with custard (v)

Classic vanilla  
crème brûlée  
with home-baked butter biscuits (v)

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

Christmas pudding\*<sup>+</sup>  
filled with mixed vine fruits  
and almonds, served warm  
with brandy sauce (v)  
(ve) Christmas pudding option available

Trio of ice cream\*<sup>+</sup>  
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)

*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](http://vintageinn.co.uk/christmas)

A £5pp deposit may be required when booking, and a pre-order for parties of 6 or more may be required 1 week before.

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.

<sup>Δ</sup>Excluding Christmas Day and Boxing Day, when a different set menu will be available.

If you are asked to make a pre-order, please complete the form below and hand to a member of the team or visit [vintageinn.co.uk/christmas](http://vintageinn.co.uk/christmas) to complete your pre-order online

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

<b>Guest Name</b> (no pre-order for children required)																			
---	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

### Starters

Today's soup (v)																			
Today's soup (ve)																			
Duck & port parfait*																			
King prawn & lobster cocktail*																			
Wild mushroom, beetroot & horseradish pasty (ve)																			
Oven-baked button & Portobello mushrooms (v)																			

### Mains

Hand-carved turkey breast																			
Slow-cooked short rib of beef*																			
Roasted winter vegetable tart (ve)																			
Pan-fried sea bass fillets*																			
Roast turkey, sage & cranberry pie*																			
8oz rump steak																			
8oz sirloin steak (+£3)																			

### Puddings

Rich chocolate orange torte																			
Christmas pudding*†(v)																			
Christmas pudding (ve)																			
Damson & gin Bakewell tart*(v)																			
Classic vanilla crème brûlée (v)																			
Trio of ice cream*†(v)																			
Bramley apple pie (v)																			
Bramley apple pie (ve)																			

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](http://vintageinn.co.uk/privacy)