

NEW YEAR'S EVE

3 courses £25

(available from 7pm onwards)

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)

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

Crab, prawn & salmon tart*
topped with smoked Scottish salmon and served with dill crème fraîche

Orange flesh melon and Parma ham
with dried cranberries and a pineapple & ginger dressing



Mains

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*
filled with a smoked salmon mousse, served on a dill & king prawn velouté, with dauphinoise potatoes and a medley of green vegetables

Slow-cooked pork belly*
served on a bed of mash, with honey-roasted carrots, green beans, glazed sprouts and a damson & apple jus

Pan-roasted venison steak*
with venison sausage wrapped in bacon, served with dauphinoise potatoes, roasted grapes, seasonal greens, glazed sprouts and a wild mushroom & red wine jus

Puddings

Indulgent chocolate trio
chocolate orange torte, a rich chocolate pot and double chocolate ice cream, with orange curd and Belgian chocolate sauce

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

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

Raspberry & white chocolate Eton mess
with whipped cream, fresh berries and a British blackcurrant sauce

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

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

The standard children's menu will also be available.

Book your table today at vintageinn.co.uk/christmas

A non-refundable £5pp deposit is required for all New Year's Eve bookings from 7pm onwards, 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

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Guest Name
(no pre-order for children required)

Starters

Roasted tomato & red pepper soup (v)																			
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Puddings

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Damson & gin Bakewell tart*(v)																			
Praline crème brûlée†(v)																			
Raspberry & white chocolate Eton mess																			
Trio of ice cream*†(v)																			
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