

# CHRISTMAS DAY

3 courses £54.95

## Starters

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

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

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

Roasted vegetable  
& feta tart  
red peppers, beetroot and plum tomatoes  
in a basil & paprika pastry case,  
filled with a caramelised  
onion compote (v)  
(ve) option available

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, Yorkshire pudding, roast potatoes and gravy

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

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

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

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

*All served with honey-roasted carrots & parsnips, glazed sprouts and seasonal greens*

## Puddings

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

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

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

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

British cheese board\*†  
Shepherds Purse Yorkshire blue,  
Lubborn Somerset camembert,  
Belton Farm red Leicester and  
Isle of Man vintage Cheddar  
with grapes, chutney and a  
selection of Fudge's nut &  
mixed seed biscuits (v)

*A 3 course menu is also available for children - for details visit [vintageinn.co.uk/christmas](http://vintageinn.co.uk/christmas) or ask a member of the team.*

Book your table today at [vintageinn.co.uk/christmas](http://vintageinn.co.uk/christmas)  
A non-refundable £10pp deposit is required for all Christmas 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: ..... Date: ..... Time: .....

Booking Reference (if known): .....

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

<b>Guest Name</b>														
<small>Please indicate here if any of your party are children. Dishes suitable for children are marked below with a (CH) or (CH only)</small>														

### Starters

Orange flesh melon and Parma ham (CH)														
Crab, prawn & salmon tart*														
Roasted tomato & red pepper soup (v)(CH)														
Roasted tomato & red pepper soup (ve)(CH)														
Duo of pâté*														
Roasted vegetable tart (v)														
Roasted vegetable tart (ve)														

### Mains

Hand-carved turkey breast (CH)														
Pan-roasted venison steak*														
Roasted root vegetable & mixed nut roast†(v)														
Roasted root vegetable & mixed nut roast†(ve)														
Pan-fried sea bass fillets*														
10oz ribeye steak														
8oz rump steak (CH only)														
Salmon with tomato sauce (CH only)														

### Puddings

Indulgent chocolate trio														
Praline crème brûlée†(v)														
Christmas pudding*†(v)														
Christmas pudding (ve) (CH)														
Raspberry & white chocolate Eton mess (CH)														
British cheeseboard*†(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.

Where dishes are marked as being suitable for children (CH), the children's version will be adapted so it does not contain any alcohol.

For information on how we safely store and use your contact details please visit [vintageinn.co.uk/privacy](http://vintageinn.co.uk/privacy)