

CHRISTMAS DAY

3 courses £56.95

Starters

Parma ham with honey & rosemary-roasted pear served with soft goats cheese and a sprinkling of roasted seeds and dried cranberries

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

Gressingham smoked chicken in a wild mushroom sauce* served in a puff pastry case, topped with asparagus and crispy pancetta

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



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

Roasted rack of lamb*

served with roasted red pepper, asparagus, red onions and spinach, with dauphinoise potatoes and a rosemary & honey 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

7oz fillet 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

Raspberry & white chocolate Eton mess

with whipped cream, fresh berries and a British blackcurrant sauce

Christmas pudding*†

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

Baked Alaska

a sponge base, topped with vanilla ice cream, encased with toasted meringue, served with a raspberry compote (v)

Praline crème brûlée†

with home-baked butter biscuits (v) (contains peanuts)

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 or ask a member of the team.

Book your table today at 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

Guest Name										
<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

Parma ham with honey & rosemary-roasted pear (CH)										
Crab, prawn & salmon tart*										
Roasted tomato & red pepper soup (v)(CH)										
Roasted tomato & red pepper soup (ve)(CH)										
Gressingham smoked chicken*										
Roasted vegetable tart (v)										
Roasted vegetable tart (ve)										

Mains

Hand-carved turkey breast (CH)										
Roasted rack of lamb*										
Roasted root vegetable & mixed nut roast†(v)										
Roasted root vegetable & mixed nut roast†(ve)										
Pan-fried sea bass fillets*										
7oz fillet 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)										
Baked Alaska (v)										
British cheese board*†(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