

## A CHEERY & BRIGHT

# Boxing Day

3 courses £26.95

### Starters

#### Today's soup

served with rustic bread (v)  
(ve) option available

#### Crab, prawn & salmon tart\*

in a cheese & chive pastry case,  
served with bouillabaisse sauce

#### Duck & port parfait\*

served with a mulled Cumberland  
sauce and toasted rustic bread

#### 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,  
green beans and gravy

#### Duo of lamb\*

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

#### Roasted butternut squash tart

filled with caramelised onions & spiced roasted  
chick peas, topped with roasted seeds,  
drizzled with coconut sauce and  
served with sprouts (ve)

#### Roasted monkfish\*

with tempura prawns, mussels and leeks,  
served with dauphinoise potatoes and  
bouillabaisse sauce

#### Wild boar ravioli\*

filled pasta in a creamy wild mushroom & beef  
dripping sauce, topped with smoked pancetta

#### 10oz rib eye steak

served with beef dripping sauce,  
thyme-roasted tomato, glazed sprouts,  
triple-cooked chips and slow-roasted garlic

#### Roasted root vegetable & mixed nut roast†

with cherry tomato ratatouille, served with  
asparagus, roast potatoes, carrots, sprouts and  
seasonal greens (ve)

### Puddings

#### Christmas pudding\*†

with mixed vine fruits &  
almonds, served warm with  
brandy sauce (v)  
(ve) Vegan alternative option available

#### Classic vanilla crème brûlée

with home-baked butter biscuits (v)

#### Dark chocolate marquise

with chocolate ice cream,  
Belgian chocolate sauce and a  
white chocolate & raspberry shard (v)

#### Mulled plum tart tatin

served warm with vanilla-pod  
ice cream (v) or soya custard (ve)

#### Trio of ice cream\*†

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

#### Belgian chocolate brownie\*

with Irish liqueur ice cream (v)

*A children's version of the hand-carved turkey breast and vegan Christmas pudding 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 non-refundable £5pp deposit is required for all Boxing Day bookings at the time of booking. Full payment and pre-order is required by 1st December.

