

A JOYFUL & SPECIAL  
*Christmas Day*

3 courses £59.95

*Starters*

**Roasted tomato & red pepper soup**

topped with basil & crème fraîche, drizzled with truffle oil and served with rustic bread (v)  
*(ve) option available*

**Wild boar ravioli\***

filled pasta, topped with crisp pancetta, in a creamy red wine & wild mushroom sauce

**Roasted shallot tart tatin\***

with Armagnac brandy glaze, served with slow-roasted tomato sauce, pesto, roasted seeds & peppers (ve)

**Duo of pâté\***

coarse pork & Madeira pâté and duck liver & port parfait, served with Bramley apple butter, Cumberland sauce, baby gherkins and rustic bread

**Smoked salmon, crab & prawn tart\***

in a cheese & chive pastry case, topped with smoked Scottish salmon and served with a bouillabaisse sauce

**Honey-roasted pear & Parma ham**

served with dolcelatte cheese and dressed with a pomegranate syrup

*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

**Slow-cooked pork belly\***

topped with crispy crackling, served with a mini apple pie, chive mash and a red wine jus

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

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

**10oz rib eye steak**

served with beef dripping sauce, dauphinoise potatoes, thyme-roasted tomato and slow-roasted garlic

**British venison steak\***

served with honey-roasted orange & pear, wilted baby spinach and a whisky & marmalade jus

**Roasted monkfish\***

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

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

*Puddings*

**Christmas pudding\*†**

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

**Hazelnut crème brûlée†**

with home-baked butter biscuits (v)

**Mango, passion fruit & raspberry Eton mess**

with whipped cream, fresh berries and a white chocolate & raspberry shard (v)

**Mulled plum tart tatin**

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

**British cheese board**

Nettle, Elsdon goats cheese, Redesdale and Kielder cheeses, served with oatcakes and grapes (v)

**Dark chocolate marquise**

with chocolate ice cream, Belgian chocolate sauce and a white chocolate & raspberry shard (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 pre-order is required by 1st December.


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 Adults: ..... Children:..... Time: .....

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

**Guest Name**

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

Please indicate here if any of your party are children. Dishes suitable for children are marked below with a (CH) or (CH only).

**Starters**

Honey-roasted pear & Parma ham (CH)																				
Smoked salmon, crab & prawn tart*																				
Duo of pâté*																				
Roasted shallot tart tatin* (ve)																				
Roasted tomato & red pepper soup (v)																				
Roasted tomato & red pepper soup (ve) (CH)																				
Wild boar ravioli*																				

**Mains**

Hand-carved turkey breast (CH)																				
British venison steak*																				
Roasted root vegetable & mixed nut roast† (ve)																				
Roasted butternut squash tart (ve) (CH only)																				
Slow-cooked pork belly*																				
Roasted monkfish*																				
10oz rib eye steak																				
8oz rump steak (CH only)																				

**Puddings**

Mango, passion fruit & raspberry Eton mess (v) (CH)																				
Dark chocolate marquise (v)																				
Hazelnut crème brûlée† (v)																				
Christmas pudding*† (v)																				
Vegan Christmas pudding (ve) (CH)																				
Mulled plum tart tatin (v)																				
Vegan mulled plum tart tatin (ve)																				
British cheese board (v)																				
Children's ice cream - chocolate or vanilla (v) (CH only)																				

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. For information on how we safely store and use your contact details please visit [vintageinn.co.uk/privacy](http://vintageinn.co.uk/privacy)

\*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.