

# A JOYFUL & SPECIAL Christmas Day

4 courses £73.95

Enjoy a glass of Prosecco on arrival<sup>Δ</sup>

## 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

### Pan-seared scallops\*

served with crispy pancetta, minted peas and 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

### Roasted rack of lamb\*

served with dauphinoise potatoes, spiced butternut squash purée and a rosemary & red wine jus

### Roasted root vegetable & mixed nut roast<sup>†</sup>

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

### Roasted monkfish\*

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

### 10oz rib eye steak

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

### 7oz fillet steak

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

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

## Puddings

### Christmas pudding\*<sup>†</sup>

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

### Hazelnut crème brûlée<sup>†</sup>

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)

### Dark chocolate marquise

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

## To Finish

### British cheese board

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

<b>Guest Name</b> 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)																			
Pan-seared scallops*																			
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)																			
Roasted rack of lamb*																			
Roasted root vegetable & mixed nut roast† (ve)																			
Roasted butternut squash tart (ve) (CH only)																			
Roasted monkfish*																			
10oz rib eye steak																			
7oz fillet steak																			
8oz rump steak (CH only)																			

**Puddings**

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

**To Finish**

British cheese board (v)																			
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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. ΔSoft drink alternative available. 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.