

A CHARMING & BUBBLY

New Year's Eve

3 courses £30

(available from 7pm onwards and includes entertainment)

Starters

Duck & port parfait*
served with a mulled Cumberland
sauce and toasted rustic bread

**King prawn &
avocado cocktail***

in a Bloody Mary sauce,
served with rustic bread

Roasted shallot tart tatin*
with Armagnac brandy glaze,
served with slow-roasted tomato sauce,
pesto, roasted seeds & peppers (ve)

**Honey-roasted pear
& Parma ham**

served with dolce latte cheese and
dressed with a pomegranate syrup

**Oven-baked button &
Portobello mushrooms**
in a garlic & mature Cheddar sauce,
with a toasted herb & seed crumb,
served with toasted rustic bread (v)

Today's soup
served with rustic bread (v)
(ve) option available

Mains

Slow-cooked boneless rib of beef*
served on a bed of truffle & parsley mash, with honey-
roasted carrots, glazed sprouts 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)

10oz rib eye steak
served with beef dripping sauce,
dauphinoise potatoes, thyme-roasted tomato
and slow-roasted garlic

Pan-fried sea bass fillets*
with king prawns, on a bed of crushed baby
potatoes, served with glazed sprouts and
a white wine, dill & pea velouté

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

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

Slow-cooked pork belly*
on a bed of dauphinoise potatoes, served with an
apple & cinnamon compote, broccoli, green beans,
glazed sprouts and a red wine jus

Puddings

Bramley apple pie
apple compote in a shortcrust
pastry with custard (v)
or soya custard (ve)

**Bramley apple &
plum Bakewell tart†**
topped with flaked almonds,
served warm with custard (v)

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)

Belgian chocolate brownie*
with Irish liqueur ice cream (v)

**Mango, passion fruit &
raspberry Eton mess**
with whipped cream, fresh berries
and a white chocolate &
raspberry shard (v)

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

The standard children's menu will also be available.

Book your table today at vintageinn.co.uk/christmas

A non-refundable £5pp deposit is required at the time of booking for all New Year's Eve bookings from 7pm onwards. Full payment and a pre-order is required by 1st December.

