

A CHEERY & BRIGHT

Boxing Day

3 courses £30.95

Starters

Today's soup

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

King prawn & seafood cocktail*

in a Bloody Mary sauce with avocado,
served with rustic bread

Duck & port parfait*

served with a spiced 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 rustic bread (v)

Mains

Hand-carved turkey breast

served with lemon & thyme stuffing
wrapped in bacon, a Cumberland 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 & mushroom tart

topped with roasted seeds,
served with asparagus, sprouts and gravy (ve)

Pork belly & chive mash*

with green beans, apple sorbet,
crackling and a red wine jus

Pan-roasted salmon fillet*

with a smoky mussel, white wine & cream sauce, baby
potatoes, samphire, spinach & a charred red pepper

10oz ribeye 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) option available

Cherry crème brûlée

cherry compôte in a classic
brûlée served with home-baked
shortbread biscuits (v)

The flowerpot

a white chocolate flowerpot filled
with Belgian chocolate mousse topped
chocolate soil and edible flowers,
served with blackcurrant sorbet (v)

Mulled plum tart tatin

served warm with
vanilla-pod ice cream (v)
(ve) option available

Trio of ice cream*

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

Double 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. A non-refundable £5pp deposit is required for all Boxing Day bookings at the time of booking. Full payment is then required by 1st December. All Boxing Day parties are required to make a pre-order.