

A JOYFUL & SPECIAL
Christmas Day

3 courses £68.95

Starters

Roasted tomato & red pepper soup

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

Pan-seared scallops*

with crispy pancetta, minted peas
and bouillabaisse sauce

Duo of pâté*

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

Beef carpaccio

with Som Tam dressing and rocket

**Honey-roasted pear
& Parma ham**

with dolcelatte cheese
and pomegranate syrup

Roasted shallot tart tatin*

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

Mains

Hand-carved turkey breast

served with lemon & thyme stuffing wrapped in
bacon, a Cumberland pig in blanket, Yorkshire
pudding, roast potatoes and gravy

Beef fillet wellington*

with truffle & mushroom duxelles &
a rich red wine jus, served medium

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

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

Roasted rack of lamb*

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

Pan-roasted salmon fillet*

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

Slow-cooked pork belly*

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

*All our meat and fish dishes are 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) option available

Apricot crème brûlée

apricot compôte in a classic brûlée
with home-baked shortbread 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)
(ve) option available

British cheese board*

Wensum, Cider Wash Curds & Croust,
Oak Smoked, Shropshire Blue with
smoked tomato chutney, Fudge's
savoury biscuits, butter & grapes (v)

Dark chocolate marquise

with double 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 or ask a member of the team.

Book your table today at 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.