A CHARMING & BUBBLY

Hogmanay

3 courses £40

(available from 6pm onwards)

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

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

Honey-roasted pear & Parma ham
with dolcelatte cheese and pomegranate syrup

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 toasted rustic bread (v)

Mains

Slow-cooked pork belly*
with black pudding mash, crackling, baby spinach, green beans and a brandy & pink lady apple jus

Roasted butternut squash and mushroom tart
topped with roasted seeds, served with grilled asparagus, glazed sprouts and gravy (ve)

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

Pan-fried sea bass fillets*
with crushed baby potatoes, glazed sprouts, and a white wine, prawn, 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

Slow-cooked leg of duck confit
with rhubarb compôte, broccoli and spring onion mashed potato

All our meat and fish dishes are served with honey-roasted carrots & parsnips, glazed sprouts and seasonal greens

Puddings

Mulled plum tart tatin
served warm with vanilla-pod ice cream (v)
(ve) option available

Apricot crème brûlée
apricot compôte in a classic brûleé with home-baked shortbread biscuits (v)

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

Double 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 for all post 6pm Hogmanay bookings at the time of booking.
Full payment is then required by 1st December. All Hogmanay (post 6pm) parties are required to make a pre-order.