

## A CHARMING & BUBBLY

# New Year's Eve

4 courses £42.95

(available from 6pm onwards)

Enjoy a glass of Prosecco on arrival (soft drink alternatives available)

### 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

#### Pork belly & chive mash\*

with green beans, apple sorbet,  
crackling and a red wine 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 brûlée 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)

#### 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)

### To Finish

#### British cheese board\*

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

*The standard children's menu will also be available.*

Book your table today at [vintageinn.co.uk/christmas](http://vintageinn.co.uk/christmas)

A non-refundable £5pp deposit is required for all post 6pm New Year's Eve bookings at the time of booking. Full payment is then required by 1st December. All NYE (post 6pm) parties are required to make a pre-order.