



A MERRY & MAGICAL

Festive Season

2 courses £18.95 3 courses £21.95

Available 25th November - 30th December

(Excluding Christmas Day and Boxing Day, when a different set menu will be available)

Starters

Duck & port parfait*

served with a mulled Cumberland sauce and toasted rustic bread

Pan-seared scallops*

served with crispy pancetta, minted peas and bouillabaisse sauce **(+£2.50)**

Asparagus parcel

wrapped in puff pastry, served with slow-roasted tomato sauce and home pickled onions (ve)

King prawn & avocado cocktail*

in a Bloody Mary sauce, served with 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)

Today's soup

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

Mains

Hand-carved turkey breast

served with lemon & thyme stuffing wrapped in bacon, a Cumberland & red onion pig in blanket, roast potatoes, honey-roasted carrots & parsnips, glazed sprouts, green beans and gravy

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)

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

Roast turkey, smoked pancetta & cranberry pie*

in a creamy white wine sauce, topped with puff pastry, served with mash, glazed sprouts and gravy

Forestière chicken breast*

spinach & mozzarella stuffed chicken breast, wrapped in pancetta, served with a wild mushroom sauce, glazed sprouts and skin-on fries

8oz rump steak

served with beef dripping sauce, thyme-roasted tomato, glazed sprouts, triple-cooked chips and slow-roasted garlic

**Why not upgrade to 8oz sirloin (+£2)
or 10oz rib eye (+£6)?**

Puddings

Bramley apple pie

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

Christmas pudding*†

with mixed vine fruits & almonds, served warm with brandy sauce (v)
(ve) Vegan alternative option available

Classic vanilla crème brûlée

with home-baked butter biscuits (v)

Belgian chocolate brownie*

with Irish liqueur ice cream (v)

Trio of ice cream*†

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

Bramley apple & plum Bakewell tart†

topped with flaked almonds, served warm with custard (v)

British cheese board

Nettle, Elsdon goats cheese, Redesdale and Kielder cheeses, served with oatcakes and grapes (v) **(+£2)**

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 may be required when booking, and a pre-order for parties of 6 or more may be required 1 week before.



If you are asked to make a pre-order, please complete the form below 1 week before you are due to dine and hand to a member of the team or visit vintageinn.co.uk/christmas to complete your pre-order online

Name: Contact Number:

No. of Adults: Children: Date: Time:

Booking Reference (if known):

Guest Name

Please list every party member's name here with their menu order



(No pre-order for children required)

Starters

Duck & port parfait*																			
Asparagus parcel (ve)																			
Oven-baked button & Portobello mushrooms (v)																			
Pan-seared scallops* (+£2.50)																			
King prawn & avocado cocktail*																			
Today's soup (v)																			
Today's soup (ve)																			

Mains

Hand-carved turkey breast																			
Roasted butternut squash tart (ve)																			
Pan-fried sea bass fillets*																			
Roast turkey, smoked pancetta & cranberry pie*																			
Forestière chicken breast*																			
8oz rump steak																			
Upgrade to 8oz sirloin steak (+£2)																			
Upgrade to 10oz rib eye steak (+£6)																			

Puddings

Bramley apple pie (v)																			
Vegan Bramley apple pie (ve)																			
Christmas pudding*† (v)																			
Vegan Christmas pudding (ve)																			
Classic vanilla crème brûlée (v)																			
Belgian chocolate brownie* (v)																			
Trio of ice cream*† (v)																			
Bramley apple & plum Bakewell tart† (v)																			
British cheese board (v) (+£2)																			

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

For information on how we safely store and use your contact details please visit vintageinn.co.uk/privacy

*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients. (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.