

## A CHEERY & BRIGHT

# Boxing Day

3 courses £23.95

### Starters

**Today's soup**  
served with rustic bread (v)  
*(ve) option available*

**King prawn & avocado cocktail\***  
in a Bloody Mary sauce,  
served with rustic bread

**Duck & port parfait\***  
served with a mulled 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

**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

**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 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

**Wild boar ravioli\***  
filled pasta in a creamy wild mushroom & beef  
dripping sauce, topped with smoked pancetta

**8oz Sirloin 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) Vegan alternative option available*

**Classic vanilla crème brûlée**  
with home-baked butter biscuits (v)

**Dark chocolate marquise**  
with chocolate ice cream,  
Belgian chocolate sauce and a  
white chocolate & raspberry shard (v)

**Mulled plum tart tatin**  
served warm with vanilla-pod  
ice cream (v) or soya custard (ve)

**Trio of ice cream\*†**  
your choice of Glenown Farm  
ice cream with Belgian  
chocolate sauce (v)

**Belgian 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](http://vintageinn.co.uk/christmas). A non-refundable £5pp deposit is required for all Boxing Day bookings at the time of booking. Full payment and pre-order is required by 1st December.

