

A CHEERY & BRIGHT

Boxing Day

3 courses £24.95

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. 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.

