

A CHEERY & BRIGHT

Boxing Day

3 courses £26.95

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.

Once you've made a booking, please complete the pre-order form below
and return to a member of the team by 1st December

Name: Contact Number:

No. of Adults: Children:..... Time:

Booking Reference (if known):

<p>Guest Name Please list every party member's name here with their menu order: <i>(No pre-order for children required)</i></p>										
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Starters

Today's soup (v)														
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King prawn & avocado cocktail*														
Duck & port parfait*														
Oven-baked button & Portobello mushrooms (v)														

Mains

Hand-carved turkey breast														
Duo of lamb*														
Roasted butternut squash tart (ve)														
Pan-fried sea bass fillets*														
Wild boar ravioli*														
Roasted root vegetable & mixed nut roast† (ve)														
8oz sirloin steak														

Puddings

Mulled plum tart tatin (v)														
Vegan mulled plum tart tatin (ve)														
Trio of ice cream*†														
Belgian chocolate brownie* (v)														
Christmas pudding*†(v)														
Vegan Christmas pudding (ve)														
Classic vanilla crème brûlée (v)														
Dark chocolate marquise (v)														

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.