

## A CHEERY & BRIGHT

# Boxing Day

3 courses £25.95

### 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.

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

Today's soup (v)																				
Today's soup (ve)																				
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](http://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.