

A CHARMING & BUBBLY

New Year's Eve

3 courses £40

(available from 7pm onwards and includes entertainment)

Starters

Duck & port parfait*
served with a mulled Cumberland
sauce and toasted rustic bread

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

Roasted shallot tart tatin*
with Armagnac brandy glaze,
served with slow-roasted tomato sauce,
pesto, roasted seeds & peppers (ve)

**Honey-roasted pear
& Parma ham**
served with dolce latte cheese and
dressed with a pomegranate syrup

**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

Slow-cooked boneless rib of beef*
served on a bed of truffle & parsley mash, with honey-
roasted carrots, glazed sprouts 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)

10oz rib eye steak
served with beef dripping sauce,
dauphinoise potatoes, thyme-roasted tomato
and slow-roasted garlic

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

Duo of lamb*
pan-fried lamb rump and a Cheddar-topped
shepherd's pie served with seasonal vegetables
and a red wine jus

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

Slow-cooked pork belly*
on a bed of dauphinoise potatoes, served with an
apple & cinnamon compote, broccoli, green beans,
glazed sprouts and a red wine jus

Puddings

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

**Bramley apple &
plum Bakewell tart†**
topped with flaked almonds,
served warm with custard (v)

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)

Belgian chocolate brownie*
with Irish liqueur ice cream (v)

**Mango, passion fruit &
raspberry Eton mess**
with whipped cream, fresh berries
and a white chocolate &
raspberry shard (v)

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

The standard children's menu will also be available.

Book your table today at vintageinn.co.uk/christmas

A non-refundable £5pp deposit is required at the time of booking for all New Year's Eve bookings from 7pm onwards. Full payment and a 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):

Guest Name

Please list every party member's name here  with their menu order:
(No pre-order for children required)

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Starters

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|--|--|--|--|--|--|--|--|--|--|--|
| Today's soup (v) | | | | | | | | | | |
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| Honey-roasted pear & Parma ham | | | | | | | | | | |
| Roasted shallot tart tatin* (ve) | | | | | | | | | | |
| King prawn & avocado cocktail* | | | | | | | | | | |
| Duck & port parfait* | | | | | | | | | | |
| Oven-baked button & Portobello mushrooms (v) | | | | | | | | | | |

Mains

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|------------------------------------|--|--|--|--|--|--|--|--|--|--|
| Slow-cooked boneless rib of beef * | | | | | | | | | | |
| Roasted butternut squash tart (ve) | | | | | | | | | | |
| Pan-fried sea bass fillets* | | | | | | | | | | |
| Slow-cooked pork belly* | | | | | | | | | | |
| Wild boar ravioli* | | | | | | | | | | |
| Duo of lamb* | | | | | | | | | | |
| 10oz rib eye steak | | | | | | | | | | |

Puddings

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|--|--|--|--|--|--|--|--|--|--|--|
| Bramley apple & plum Bakewell tart† (v) | | | | | | | | | | |
| Mango, passion fruit & raspberry Eton mess (v) | | | | | | | | | | |
| Classic vanilla crème brûlée (v) | | | | | | | | | | |
| Trio of ice cream*† (v) | | | | | | | | | | |
| Dark chocolate marquise (v) | | | | | | | | | | |
| Belgian chocolate brownie* (v) | | | | | | | | | | |
| Bramley apple pie (v) | | | | | | | | | | |
| Vegan Bramley apple pie (ve) | | | | | | | | | | |

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.