

## A CHARMING & BUBBLY

# New Year's Eve

3 courses £45

(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 dolcelatte 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](http://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.

