



## A MERRY & MAGICAL

# Festive Season

**2 courses £18.95 3 courses £21.95**

Available 23rd November - 30th December

*(Excluding Christmas Day and Boxing Day, when a different set menu will be available)*

## Starters

### Duck & port parfait\*

served with a spiced Cumberland sauce and toasted rustic bread

### King prawn & seafood cocktail\*

in a Bloody Mary sauce with avocado, served with rustic bread

### Asparagus parcel

wrapped in puff pastry, served with slow roasted tomato sauce and pickled pink onions (v)

### Today's soup

served with rustic bread (v)  
*(ve) option available*

### Oven-baked button & Portobello mushrooms

in a garlic & mature Cheddar sauce, herb & seed crumb, with toasted rustic bread (v)

## Mains

### Hand-carved turkey breast

served with lemon & thyme stuffing wrapped in bacon, a Cumberland pig in blanket, roast potatoes, honey-roasted carrots & parsnips, glazed sprouts, green beans and gravy

### Roasted butternut squash and mushroom tart

topped with roasted seeds, served with grilled asparagus, glazed sprouts & gravy (ve)

### Pan-fried sea bass fillets\*

with crushed baby potatoes, served with glazed sprouts, and a white wine, prawn, dill & pea velouté

### Roast turkey, smoked pancetta & cranberry pie\*

in a creamy white wine sauce, topped with puff pastry, served with mash, glazed sprouts and gravy

### Slow-cooked pork belly\*

with black pudding mash, crackling, baby spinach, green beans and a brandy & pink lady apple jus

### 8oz rump steak

served with beef dripping sauce, thyme-roasted tomato, glazed sprouts, triple-cooked chips and slow-roasted garlic

*Why not upgrade to 8oz sirloin (+£2)  
or 10oz ribeye (+£6)?*

## Puddings

### Bramley apple pie

apple compôte in a shortcrust pastry with vanilla custard (v)  
or soya custard (ve)

### Christmas pudding\*+

filled with mixed vine fruits & almonds, served warm with brandy sauce (v)  
*(ve) option available*

### Cherry crème brûlée

cherry compôte in a classic brûlée served with home-baked shortbread biscuits (v)

### Double chocolate brownie\*

with Irish liqueur ice cream (v)

### Trio of ice cream\*

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

### British cheese board

Wensley, Cider Wash Curds & Croust, Oak Smoked, Shropshire Blue with smoked tomato chutney, Fudge's savoury biscuits, butter & grapes (v) **(+£2)**

*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 parties of 6 or more between the dates of 23rd November and 13th December 2020. A non-refundable £5pp deposit is required for all bookings between the dates of 14th until 24th December 2020. A pre-order for parties of 6 or more will be required 1 week before.

