



A MERRY & MAGICAL

Festive Season

2 courses £20.95 3 courses £23.95

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

Wensin, 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. 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.