

A JOYFUL & SPECIAL  
*Christmas Day*

3 courses £66.95

*Starters*

**Roasted tomato & red pepper soup**

with basil & crème fraîche,  
truffle oil and rustic bread (v)  
(ve) option available

**Pan-seared scallops\***

with crispy pancetta, minted peas  
and bouillabaisse sauce

**Duo of pâté\***

coarse pork & Madeira pâté  
and duck liver & port parfait,  
Bramley apple butter, Cumberland sauce,  
baby gherkins and rustic bread

**Beef carpaccio**

with Som Tam dressing and rocket

**Honey-roasted pear  
& Parma ham**

with dolcelatte cheese  
and pomegranate syrup

**Roasted shallot tart tatin\***

with Armagnac brandy glaze, served  
with slow-roasted tomato sauce,  
pesto, roasted seeds & peppers (ve)

*Mains*

**Hand-carved turkey breast**

served with lemon & thyme stuffing wrapped in  
bacon, a Cumberland pig in blanket, Yorkshire  
pudding, roast potatoes and gravy

**Beef fillet wellington\***

with truffle & mushroom duxelles &  
a rich red wine jus, served medium

**Roasted root vegetable  
& mixed nut roast†**

with cherry tomato ratatouille, asparagus  
and roast potatoes. Served with carrots,  
sprouts and seasonal greens (ve)

**Roasted rack of lamb\***

with dauphinoise potato, spiced  
butternut squash purée and a  
rosemary & red wine jus

**Pan-roasted salmon fillet\***

with a smoky mussel, white wine &  
cream sauce, baby potatoes, samphire,  
spinach & a charred red pepper

**Slow-cooked pork belly\***

with crispy crackling, mini apple pie,  
chive mash and a red wine jus

*All our meat and fish dishes are served with honey-roasted carrots & parsnips, glazed sprouts and seasonal greens*

*Puddings*

**Christmas pudding\*†**

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

**Apricot crème brûlée**

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

**Mango, passion fruit & raspberry Eton mess**

with whipped cream, fresh berries  
and a white chocolate &  
raspberry shard (v)

**Mulled plum tart tatin**

served warm with  
vanilla-pod ice cream (v)  
(ve) option available

**British cheese board\***

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

**Dark chocolate marquise**

with double chocolate ice cream,  
Belgian chocolate sauce and a white  
chocolate & raspberry shard (v)

*A 3 course menu is also available for children - for details visit [vintageinn.co.uk/christmas](http://vintageinn.co.uk/christmas) or ask a member of the team.*

Book your table today at [vintageinn.co.uk/christmas](http://vintageinn.co.uk/christmas). A non-refundable £10pp deposit is required for all Christmas Day bookings at the time of booking. Full payment and pre-order is required by 1st December.