

A JOYFUL & SPECIAL Christmas Day

4 courses £70.95

Enjoy a glass of Prosecco on arrival (soft drink alternatives available)

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

Dark chocolate marquise

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

To Finish

British cheese board*

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

A 3 course menu is also available for children - for details visit vintageinn.co.uk/christmas or ask a member of the team.

Book your table today at 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.