# A perfect Boxing Day

## 3 course set menu

awaits

### Starters

#### MELON & CURED HAM\*

simply finished with an extra virgin olive oil & balsamic dressing

#### **BUTTERNUT SQUASH ARANCINI (VE)**

served on a bed of giant cous cous, with a beetroot & balsamic puree

## CHICKEN LIVER, APPLE & CIDER BRANDY PÂTÉ\*

Smooth pâté served with hedgerow chutney and toasted ciabatta

#### SMOKED SALMON & KING PRAWN DUO\*

Smoked salmon filled with a delicate herb mousse, partnered with a light king prawn cocktail

#### TODAY'S SOUP (V)

served with artisan bloomer bread **Vegan option available** 

# CAMEMBERT & CHEDDAR MUSHROOM FONDUE (V)

Button mushrooms baked in a cheesy fondue sauce, topped with lovage pesto and served with toasted artisan bloomer

### Mains

#### SLOW-COOKED PORK BELLY\*

served with crispy crackling, mini caramelised apple pie, chive mash and an apple brandy & Pink Lady jus

#### SEARED FILLETS OF SEA BASS\*

with crispy baby potatoes, broad beans, peas & Tenderstem® broccoli and a creamy white wine & king prawn sauce

#### 10oz RIB-EYE STEAK\*

served with triple-cooked chips, roasted vine cherry tomatoes\* and your choice of steak sauce - béarnaise\*, peppercorn\*, beef dripping or craft ale, bacon & mushroom\* (+£4)

#### **HAND-CARVED TURKEY BREAST\***

served with a pig in blanket, chestnut & bacon stuffing, Yorkshire pudding, ruffled garlic & herb roast potatoes, seasonal vegetables and gravy

#### **DUCK CONFIT\***

Slow-cooked leg of duck served with creamy dauphinoise potatoes, braised red cabbage, wilted baby spinach and a blackberry & red wine jus

#### ROOT VEGETABLE WELLINGTON (V)

Butternut squash, carrot & sweet potato encased in flaky pastry, served with Yorkshire pudding, ruffled garlic & herb roast potatoes, seasonal vegetables and gravy **Vegan option available** 

Turn over for sides & puddings

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## Sides

2.50
2.50
2.95

## **Puddings**

#### SALTED CARAMEL PROFITEROLES (V)

Chocolate dipped profiteroles filled with salted caramel cream, served with honeycomb ice cream and rich Belgian chocolate sauce

# STICKY TOFFEE CHRISTMAS PUDDING\* (V)

served with rich brandy sauce **Vegan option available** 

# BRAMLEY APPLE & MINCE PIE CRUMBLE (V)

served with creamy custard

Vegan option available

#### BAKED VANILLA CHEESECAKE\* (V)

served with a mulled fruit compote and fresh cream

#### CHRISTMAS CHOCOLATE TRIO (V)

Indulgent trillionaires chocolate bar, salted caramel profiteroles and double chocolate brownie, served with honeycomb ice cream and meringue kisses

#### FESTIVE CHEESE BOARD (V)

A selection of British cheeses, served with savoury biscuits, hedgerow chutney and grapes (+£3)

Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. Our easy-to-use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies, or intolerances, or you require our allergen information, please let us know <u>before</u> booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \* = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability.

Book your table today at vintageinn.co.uk/christmas. Please note that a deposit may be required at the time of booking and for tables of 8 or more a discretionary service charge of 10% will be added to your bill.