

A magical Christmas Day awaits

3 course set menu

Starters

SMOKED SALMON & KING PRAWN DUO*

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

MELON & CURED HAM*

simply finished with an extra virgin olive oil & balsamic dressing

COQUILLE ST JACQUES*

Baked scallops in a creamy white wine sauce, topped with mashed potato and a Cheddar cheese crumb

BEETROOT & THYME TART (VE)

topped with candied seeds & rocket, served on a beetroot & balsamic puree

MAPLE-ROASTED CARROT & PARSNIP SOUP (V)

topped with crispy greens and served with artisan bloomer bread **Vegan option available**

SMOKED DUCK & MANGO SALAD

served on a bed of fresh watercress with orange segments, pomegranate seeds and a sweet pineapple dressing

Mains

All of the below are served with roasted carrots & parsnips, glazed sprouts and seasonal greens

HAND-CARVED TURKEY BREAST*

served with pigs in blankets, chestnut & bacon stuffing, Yorkshire pudding, ruffled garlic & herb roast potatoes, sourdough bread sauce and a rich gravy

PAN-ROASTED HALIBUT

on a bed of crispy baby potatoes & Tenderstem® broccoli, served with a creamy caper & samphire butter

VENISON STEAK*

served pink, with creamy dauphinoise potatoes, braised red cabbage, wilted baby spinach and a red wine & blackberry jus

MUSHROOM & SPINACH PITHIVIER* (VE)

Light pastry case filled with wilted spinach, mushrooms & pearl onions, served with a rich gravy

SLOW-COOKED PORK BELLY*

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

BLACK ANGUS BEEF WELLINGTON*

Tender beef fillet, cooked medium, baked in light pastry with a mushroom duxelles, served with ruffled garlic & herb roast potatoes and a red wine jus

Turn over for puddings

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Puddings

BRAMLEY APPLE & MINCE PIE CRUMBLE (V)

served with creamy custard
Vegan option available

CHRISTMAS CHOCOLATE TRIO (V)

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

STICKY TOFFEE CHRISTMAS PUDDING* (V)

served with rich brandy sauce
Vegan option available

CHOCOLATE ORANGE DELIGHT* (V)

Luscious Belgian chocolate mousse, filled with an orange & Grand Marnier curd, encased in a chocolate orange shell and served with an OREO® cookie crumb

BERRY PAVLOVA* (V)

White chocolate & raspberry meringue, topped with juicy berries and freshly whipped cream

FESTIVE CHEESE BOARD (V)

A selection of British cheeses, served with savoury biscuits, hedgerow chutney and grapes

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 before 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.