

# A festive season full of joy

## 2 or 3 course set menu

Menu available 3rd December – 30th December  
(Excluding Christmas Day and Boxing Day, when a different set menu will be available)

### Starters

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#### CAMEMBERT & CHEDDAR MUSHROOM FONDUE (V)

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

#### BAKED SCALLOPS & KING PRAWNS

in a mozzarella, Cheddar & garlic sauce on a bed of spring onion mash, served with toasted ciabatta (+£3)

#### BUTTERNUT SQUASH ARANCINI (VE)

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

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

dressed in a bloody mary Marie Rose sauce on a bed of tomatoes & lettuce, served with artisan bloomer bread

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

Smooth pâté served with hedgerow chutney and toasted ciabatta

#### ROASTED TOMATO & RED PEPPER SOUP (V)

topped with lovage pesto and served with artisan bloomer bread **Vegan option available**

### Mains

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#### HAND-CARVED TURKEY BREAST\*

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

#### 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)

#### SEARED FILLETS OF SEA BASS\*

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

#### SLOW-COOKED PORK BELLY\*

served with crispy crackling, roasted red apple, bubble & squeak mash, braised red cabbage, green beans and an apple brandy & Pink Lady 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**

#### STEAK & VENISON PIE\*

Tender steak & venison simmered in a rich red wine sauce, served with spring onion mash and seasonal vegetables

Turn over for sides & puddings

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## Sides

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CAULIFLOWER CHEESE (V)	2.50	GLAZED SPROUTS	2.50
		topped with crispy smoked bacon	
MINI YORKSHIRE PUDDINGS	2.95	BRAISED RED CABBAGE* (VE)	2.50
filled with hand-pulled beef brisket		topped with pomegranate seeds	
GARLIC & HERB ROAST	2.95	PIGS IN BLANKETS	2.95
POTATOES (VE)			

## Puddings

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SALTED CARAMEL PROFITEROLES (V)	STICKY TOFFEE CHRISTMAS PUDDING* (V)
Chocolate dipped profiteroles filled with salted caramel cream, served with honeycomb ice cream and rich Belgian chocolate sauce	served with rich brandy sauce <b>Vegan option available</b>
TRILLIONAIRES CHOCOLATE BAR (V)	BRAMLEY APPLE & MINCE PIE CRUMBLE (V)
Dark chocolate & toffee ganache layered on a chocolate chip cookie base, served with fresh cream and rich chocolate sauce <b>Vegan option available</b>	served with creamy custard <b>Vegan option available</b>
BAKED VANILLA CHEESECAKE* (V)	FESTIVE CHEESE BOARD (V)
served with a mulled fruit compote and fresh cream	A selection of British cheeses, served with savoury biscuits, hedgerow chutney and grapes (+£3)

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know [before](#) ordering.

(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](http://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.