

A special New Year's Eve awaits

3 course set menu

Menu available from 7pm onwards

Starters

SMOKED DUCK & MANGO SALAD

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

MELON & CURED HAM*

simply finished with an extra virgin olive oil & balsamic dressing

CAMEMBERT & CHEDDAR MUSHROOM FONDUE (V)

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

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

TODAY'S SOUP (V)

served with artisan bloomer bread

Vegan option available

Mains

VENISON STEAK*

with creamy dauphinoise potatoes, braised red cabbage, green beans and a blackberry & red wine jus

10oz RIB-EYE SURF & TURF*

21-day aged rib-eye steak, topped with garlic prawns and 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)

DUCK CONFIT*

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

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, mini caramelised apple pie, chive mash 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**

Turn over for puddings

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Puddings

CHOCOLATE TRIO (V)

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

SALTED CARAMEL PROFITEROLES (V)

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

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

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

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 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.