



FESTIVE



2 courses £17.95 3 courses £20.95
Available 16th November – 30th December**

STARTERS

Today's soup
with toasted rustic bread (V)

Oven-baked button & portobello mushrooms
topped with a garlic & mature Cheddar sauce and chestnut crumb, served with toasted rustic bread (V)

Duck & port parfait*
with a cranberry & sloe gin chutney, served with toasted rustic bread

King prawn & lobster cocktail*
in a Bloody Mary sauce, served with toasted rustic bread

MAINS

Hand-carved turkey breast
served with a clementine, tarragon & fig stuffing ball, a Cumberland & red onion pig in blanket, roast potatoes, honey-roasted carrots and parsnips, glazed sprouts and gravy

Slow-cooked short rib of beef*
served on a bed of red onion & parsley mash, with honey-roasted carrots and a red wine jus

Sweet potato & vegetable mixed nut roast†
served with roasted portobello mushrooms in a smoky tomato sauce, honey-roasted carrots and parsnips, and glazed sprouts (V)

Pan-fried seabass fillets*
with wild mushroom & white wine velouté, lemon-scented crushed baby potatoes and roasted red peppers, served with honey-roasted carrots & parsnips, and glazed sprouts

28-day aged 8oz sirloin steak (+£2)
served with triple-cooked chips, home-made onion rings, thyme-roasted tomatoes and a beef dripping jus

PUDDINGS

Classic vanilla crème brûlée
with a home-baked sultana & oat cookie (V)

Traditional Christmas pudding*†
filled with mixed vine fruits and almonds, served warm with brandy sauce (V)

Rich chocolate orange torte
with orange curd and Belgian chocolate sauce (V)

Mulled plum & almond Bakewell tart*†
served with custard (V)

British cheese board*†
Cornish Blue, Wensleydale with cranberries, Sandham's Lancashire and British goat's cheese with grapes, date & fig chutney and a selection of Fudge's nut & mixed seed biscuits

A children's version of the hand-carved turkey breast will be available to order, alongside the standard children's menu.

Book your table today at vintageinn.co.uk/christmas

A £5pp deposit may be required when booking and a pre-order for parties of 6 or more may be required one week before. Pre-order at vintageinn.co.uk/christmas

Contains alcohol. †Contains peanuts and/or tree nuts. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. All prices include VAT at current rate. Christmas set menus are not available in conjunction with the Gourmet Society card or any promotional activity. **Excluding Christmas Day, when a different 3 course menu is available.