



THE VAULT



FESTIVE SUNDAY LUNCH MENU

2 COURSES £19.95 **3 COURSES £23.95**

SUNDAY LUNCH

2 COURSES £19.95 3 COURSES £23.95

SUNDAY ROAST

STARTERS

Roasted Butternut Squash Soup (Ve)*

£5.95

Homemade soup, served with crusty bread and butter.

Smoked Salmon Terrine *

£7.95

Smoked salmon layered with lemon, dill and chive cream cheese filling. Served with crusty bread and rocket.

Duck & Orange Parfait*

£7.25

Duck parfait glazed with orange and cointreau. Served with fig and balsamic chutney, warm crusty bread and butter.

Breaded Mini Camembert Rounds (V)

£7.50

Mini rounds of camembert coated in a crispy crumb, served with fresh rocket and cranberry sauce.

FESTIVE DRINKS

The perfect Sunday selection

Mulled Wine

£4.50

A winter favourite; warm, flavourful and always so comforting!

Baileys Martini

£8.50

Vodka, Baileys, Espresso & Vanilla Syrup.

Cranberry Gin Spritz

£8.95

Tanqueray, Prosecco, Cranberry & lemonade.

All roasts accompanied with traditional trimmings, topped with our rich gravy. Our meat is supplied by local butcher Geoff Mycocks and Son, Buxton.

£14.95

Roast Turkey *

Topside of Beef *

(served pink or cooked through)

Roast Gammon *

Butternut, Lentil & Almond Wellington (Ve)

Our roasts are available in a smaller portion

£11.95

**We can adapt our traditional Sunday roast to be gluten free.*

MAINS

Homemade Pie of the Day (V)

£14.95

Served with creamy mashed potato, seasonal vegetables and lashings of our homemade gravy.

Tender Beef Stew

£14.95

A classic winter warmer. Melt in the mouth beef, vegetables and potatoes, slow cooked in a rich red wine gravy. Served with warm crusty bread and seasonal vegetables.

Roasted Salmon Fillet *

£14.95

Roasted salmon fillet paired with crispy garlic and red onion parmentier potatoes and vibrant lemon vinaigrette green beans. Topped with a herb butter.

BURGERS

All our burgers are served on a toasted brioche bun with lettuce, tomato and gherkins. Accompanied with skin on fries and The Vault slaw.

Classic 6oz Beef Burger *

£11.95

Classic 6oz Cheese Burger *

£12.95

Halloumi Burger (V)*

£11.50

Crispy Chicken Fillet Burger

£14.50

Chicken breast coated in our homemade Cajun seasoning.

FESTIVE SIDES

Green Beans (Ve)*

£3.95

Roasted in a lemon vinaigrette.

Pigs in Blankets (6)

£4.95

Served with cranberry sauce.

Roast Potatoes (V)*

£4.50

Crispy herb roasted potatoes.

Cauliflower Cheese (Serves 2) (V)

£5.95

Creamy cauliflower baked with a golden crust.

DESSERTS

Hot Chocolate Fudge Cake*

£5.95

A rich and indulgent chocolate fudge cake served with vanilla ice cream.

Christmas Pudding (Ve)*

£6.95

A classic Christmas favourite served with brandy sauce.

Black Forest Gâteau

£6.50

A classic indulgence; light chocolate sponge soaked in cherry liqueur. Served with pouring cream.

Lemon Meringue Tartlet

£7.25

A buttery crust, tangy lemon filling, and a fluffy meringue topping. Served with pouring cream.

Crème Brûlée *

£7.50

A creamy custard topped with a crisp, caramelised sugar crust. Garnished with fresh raspberries and a shortbread biscuit.

ALL OUR FOOD IS FRESHLY COOKED AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

WE PRIDE OURSELVES ON SERVING FRESH HOMEMADE FOOD, NOT FAST FOOD.

WE THANK YOU FOR YOUR PATIENCE DURING BUSY PERIODS.

(*) Gluten Free option available (Ve) Vegan (V) Vegetarian