

Mulled Wine

£5.50

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

Boozy Hot Chocolate

£7.95

Cadburys Hot Chocolate, topped with marshmallows, cream and a choice of liqueur.

Festive Martini

€9.50

Tough Nut Cream, Vodka, Espresso & Vanilla.

Cinnamon Spiced Sangria

€9.50

Fireball, Grenadine, Merlot, Orange Juice & Fruit.

Toffee Ginger Punch

£8.95

Sticky toffee, Ginger Ale & Orange.

Join us for



Every Saturday 12pm - 6pm

£40 Per Person

REOUIRED

You have 2 hours so make it count!

Come and enjoy our warm hospitality and experience a day filled with fun, food and fabulous artisan cocktails!

8pm - 10pm

brain-teasing fun and 17th & 29th Dec friendly competition

selection of locally sourced meats served with all the trimmings. Join us 12pm-6pm.





THE PERFECT VENUE FOR ANY OCCASION

We can cater for up to 120 people, providing hot or cold buffets to suit all requirements. Our lounge and stage areas are perfect for smaller gatherings and can be reserved for group bookings. Birthdays / Christenings / Stag and Hen Parties / Anniversaries / Funerals

Call 01298 213512 or email contact@thevaultbuxton.co.uk for all enquiries.

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BREAKFAST @ THE VAULT

ine vavit full English Breakfast *	₹II.95
2 sausages, 2 hacon, fried eag, black pudding,	

tomato, mushrooms, hashbrown, beans and toast.

Veggie Breakfast *(Ve) €10.50

2 veggie sausages, 2 hashbrowns, 2 fried eggs, 2 tomatoes, mushrooms, beans and toast

Breakfast Baps *

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Bacon	€4.75
Sausage	€4.75
Veggie Sausage (V)	£4.00
Double Egg (V)	£3.75
The Vault Signature Bap *	€7.25
2 sausages, bacon, hashbrown and eag	

Scrambled Egg On Toast *(V) €7.50

Creamy scrambled eag served on togsted sourdough alongside roasted tomato topped with fresh rocket.

Add bacon for £1.25

Mushroom Hash *(V) €7.95

Garlic mushrooms served on crispy hashbrowns. topped with fried eggs, fresh rocket and drizzled with balsamic alaze.

Toasted Teacake €2.75

Served with butter.

Toast and Jam' €2.50

All served with skin-on fries and The Vault slaw.

Cheese *	Cheese and ham *	Cheese and tomato *	Cheese and onion *	Tuna melt *
€8.50	£9.50	£8.95	£8.95	£9.50

Festive Toastie €11.95

Turkey, stuffing, brie and cranberry

€9.50 **Hot Turkey Bap**

Turkey and stuffing bap served with crispy roast potatoes and lashings of our homemade gravy.

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

Classic 6oz Beef Burger *	£13.50
Halloumi Burger *(V)	£12.50

Grilled halloumi slices finished with a tomato relish

€14.50 Classic 6oz Cheese Burger * **Crispy Chicken Fillet Burger** €15.95

Chicken breast coated in our homemade Cajun seasoning.

Festive Burger

Classic 6oz beef burger topped with melted brie, crispy bacon and cranberry mayo. Finished with a pia in blanket.

Join us all day every Friday for a delicious burger and refreshing pint. The perfect way to kick start your weekend!

😘--- FESTIVE SIDES -

Breaded Garlic Mushrooms (V)	£ 5.50
Served with a roasted garlic mayo	
Green Beans & Asparagus *(Ve)	€4.50
Seasoned roasted greens.	
Pigs in Blankets (6)	£ 5.25
Served with cranberry sauce.	
Roast Potatoes * (V)	£4.95
Crispy herb roast potatoes.	
Brie Wedges (5) (V)	£ 5.50
Crispy breaded brie, served with a	cranberry sauce.
Skin-on Fries *(Ve)	€3.50
Golden brown fries.	
Cauliflower Cheese (serves 2) (V)	£ 5.95
Creamy cauliflower baked with a gol	den crust.



Roasted Butternut Squash Soup (Ve) *

£6.50

Homemade soup, served with warm crusty bread and butter.

Smoked Salmon Terrine

€7.95

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

Caramelised Onion & Goat's Cheese Tart (V)

€7.95

Caramelised onions encased in a puff pastry tart topped with goats cheese and walnuts finished with honey.

Breaded Mini Camembert Rounds (V)

€795

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

€17.95

Traditional Roast Turkev *

Slices of succulent roast turkey, served with all the trimmings, topped with our rich gravy.

Chicken Liver Pâté *

€6.95

Smooth chicken liver pate accompanied with fig and

balsamic chutney, warm crusty bread and butter.

€17.95 Roast Gammon *

Slices of succulent roast gammon, served with all the trimmings, topped with our rich gravy.

Beetroot Wellington (Ve) €17.95

A delicious mix of beetroot, onion, herbs and spices, hand wrapped in a puff pastry case. Served with all the trimmings and topped with our rich vegetarian gravy.

Shepherd's Pie €16.50

A family favourite; slow cooked lamb mince in rich red wine gravy covered with a crispy mashed potato top. Served with roasted veaetables.

Roasted Salmon Fillet *

£16.50 Roast Salmon fillet paired with herb roasted new potatoes and

€13.95

asparagus, finished with a lemon and dill sauce.

€17.95 **Braised Beef**

Our signature dish; juicy and flavourful braised beef, cooked in a rich red wine gravy. Served with creamy mashed potato, seasonal vegetables and lashings of our homemade gravy.

Vegetarian Chilli *(Ve)

A hearty and flavourful twist on a classic chilli, packed with vegetables and beans. Served with basmati rice and garlic bread.

Festive Homemade Pie (V)

A hearty festive pie filled with succulent turkey, stuffing and cranberry in a rich creamy sauce, baked inside golden pastry. Served with mashed potatoes, seasonal vegetables and lashings of our homemade gravy.

Christmas Puddina *(Ve)

£6.95

A classic Christmas favourite served with brandy sauce.

Chocolate Fondant Cake *

€7.25

A rich and indulaent chocolate treat, with an irresistible melt in the middle chocolate filling. Served with vanilla ice cream.

We thank you for your patience during busy periods

Raspberry & White Chocolate Roulade*

€7.50

Rolled meringue filled with fresh cream, raspberry iam and white chocolate. Served with pouring cream.

Black Forest Gâteau

€6.95

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

Lemon Merinaue Tartlet

€7.95

A buttery crust, tangy lemon filling, and a fluffy merinaue toppina. Served with pouring cream

ALLERGIES: All our food is freshly cooked and may contain allergens. (*) Gluten Free, (Ve) Vegan, (V) Vegetarian options available. Please note not all our dishes are automatically yearn or vegetarian. Please ask your server for more information.

