



THE VAULT



FESTIVE SUNDAY LUNCH MENU

A great way to end the week.



Name of wifi
The Vault Guest
Password
TheVault
(Case sensitive)

2 COURSES £24.95 3 COURSES £29.95

Festive Sunday Lunch Menu

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STARTERS

Spiced Parsnip & Thyme Soup (Ve)*

£6.50

Homemade soup, served with crusty bread and butter.

Prawn Cocktail *

£7.95

Traditional prawn cocktail served on crisp lettuce with classic Marie Rose sauce, lemon wedge and warm tiger bread.

Pork, Duck & Orange Pate *

£6.95

Smooth pork liver and duck pâté with orange, served with sticky fig chutney, warm crusty bread and butter.

Hot Honey Camembert Rounds (V)

£7.95

Mini rounds of camembert coated in a crisp crumb finished with hot honey drizzle. Served with fresh rocket and cranberry sauce.

SUNDAY ROAST

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

£18.95

Roast Turkey *

Topside of Beef *

(served pink or cooked through)

Roast Gammon *

Beetroot Wellington (Ve)

Our roasts are available in a smaller portion

£14.95

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

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 *

£13.50

Classic 6oz Cheese Burger *

£14.50

Hot Honey Halloumi Burger (V)*

£13.50

Grilled halloumi slices finished with hot honey and tomato relish.

Aromatic Garden Burger (Ve)*

£14.50

A vibrant garden burger packed with broad beans, peas, spinach and aromatic herbs and spices topped with melted brie.

Crispy Chicken Fillet Burger

£15.95

Chicken breast coated in our homemade Cajun seasoning.

MAINS

Festive Homemade Pie (V)

£18.95

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.

Braised Beef

£18.95

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

Roasted Salmon Fillet *

£19.95

Roasted salmon fillet paired with crushed roasted new potatoes, creamy spinach, roasted tenderstem broccoli. Finished with a lemon & garlic butter.

Roasted Chicken Supreme *

£18.95

Roasted chicken supreme served with crushed roasted new potatoes, roasted tenderstem broccoli & carrots. Accompanied with a peppercorn sauce.

FESTIVE DRINKS

The perfect Sunday selection

Mulled Wine

£5.50

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

Festive Martini

£9.50

Tough Nut Cream, Vodka, Espresso & Vanilla.

Festive Affogato

£7.95

Fresh espresso and tough nut liqueur poured over vanilla ice cream.

FESTIVE SIDES

Creamed Spinach (V) *

£4.95

Sauteed spinach in a creamy garlic sauce.

Roast Potatoes (V)*

£4.95

Crispy herb roasted potatoes.

Pigs in Blankets (6)

£5.50

Served with cranberry sauce.

Garlic & Lemon Tenderstem Broccoli (Ve)*

£4.50

Roasted tenderstem broccoli with garlic & lemon butter.

DESSERTS

Chocolate Fondant Cake*

£7.25

An indulgent chocolate treat, with a melt in the middle chocolate filling. Served with vanilla ice cream.

Christmas Pudding (Ve)*

£6.95

A classic Christmas favourite served with brandy sauce.

Tarte Tatin

£7.50

Caramelised apples baked beneath golden puff pastry, served warm with vanilla ice cream.

Orange & Cinnamon Crème Brûlée *

£7.95

A creamy orange, cinnamon and vanilla custard topped with a crisp, caramelised sugar crust. Garnished with candied orange and shortbread biscuits.

Limoncello & Raspberry Semifreddo *

£7.50

Italian frozen dessert flavoured with limoncello and raspberries, finished with crushed meringue, fresh raspberries and raspberry coulis.

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 (Ve) Vegan (V) Vegetarian options available - Please speak to your server