

THE BLACK DOG

Broadmayne Festive Menu

Available from 1st - 24th December

Starters

- ❌ Classic French onion soup served with crusty bread and butter.
- ❌ Honey dew melon fan with blackcurrant sorbet, berry compote.
- ❌ Cranberry and herb crumb baked Camembert served with melba toast.

Duck and port pate served with crusty bread, spiced apple jelly and a salad garnish.

- ❌ Prawns, smoked salmon and avocado salad with pickled cucumber, baby watercress and lemon chive mayonnaise.

Mains

- ❌ Roast turkey breast served with all the trimmings.
- ❌ Cranberry nut roast served with all the trimmings.
- ❌ Heath Farm fillet medallions in peppercorn sauce served with our homemade Yorkshire pudding.

All Above Served With roast potatoes and seasonal vegetables

- ❌ Confit duck leg, rosemary and garlic fondant potato, tenderstem broccoli, spiced berry and red wine jus.

Minted lamb Barnsley chop, buttery red onion mashed potato, roasted carrots and a redcurrant lamb jus.

- ❌ Pan roasted cod fillet, sweet potato and butternut squash puree, sauté of brussels sprouts and pancetta, roasted cherry vine tomatoes, Dorset pesto.
- ❌ Brussel sprouts Pad Thai served with rice noodles and vegetable spring rolls.

Desserts

- ❌ Homemade Christmas pudding served with brandy sauce.

Coffee and pistachio tiramisu.

- ❌ Mini hot toddy pavlova with spiced whisky poached pear, honey whipped cream and salted caramel sauce.

- ❌ Classic Sherry trifle.

- ❌ Millionaire cheesecake served with black cherry ice-cream.

- ❌ Selection of cheese and biscuits.

- ❌ Gluten free upon request

2 Courses - £28.50 * 3 Courses - £37.00
all served with tea or coffee and a mince pie.

Book Now by phone 01305 854021
or email info@blackdogbroadmayne.co.uk

*excludes Sundays.