Black Dog

CHRISTMAS MENU

STARTER

Baked Camembert (GFOA)
served with pigs in blankets, red onion and cranberry chutney and a salad garnish

Duck and Port Pate
served with melba toast, spicy tomato chutney, salad garnish

Smoked Salmon Blinis (GFOA)
topped with lemon and chive cream cheese and topped with caviar

Parma Ham, Brie and Honey Tart (GFOA)
Puff pastry tart served with a salad garnish

Thai Spiced Butternut Squash Soup (GFOA)
served with crusty bread roll

Melon Margarita (GFOA)
Melon, mint, and margarita in a glass - pure heaven -

MAIN COURSE

Roast Turkey Breast (GFOA)
and our signature pork, sage, cranberry stuffing wrapped in bacon, pig 'n' blanket, and our homemade turkey gravy

Vegetable Wellington
with a vegetable jus

6oz Sirloin Steak (GFOA)
Bourguigonne sauce with watercress and Yorkshire pudding

Vegan Cranberry Nut Roast (GFOA)

ALL THE ABOVE ARE SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

Oven Roasted Salmon Fillet (GF)
with a sauté of new potatoes, tenderstem, crispy capers, romesco sauce drizzled with pesto

Confit Pork Belly (GF)
served with sage mash, baby carrots, and cider jus

DESSERT

Christmas pudding served with brandy sauce **(GFOA)**

Black Forest Pavlova (GF)

Tiramisu served with chocolate gelato

Spiced winter berrie cheesecake, served with pouring cream **(GF)**

Chocolate Profiterole's with chocolate and caramel sauce **(GFOA)**

Selection of local cheese and biscuits with chutney and grapes **(GFOA)**

2 COURSES FOR £29.50

3 COURSES FOR £38.50

£10 per person non-refundable deposit required when booking
GFOA - Gluten Free Option Available

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AVAILABLE 1ST DECEMBER - 24TH DECEMBER (EXCLUDING SUNDAYS)