

Christmas Fayre At The Black Bull

TO START

V Our Homemade Soup

Homemade soup served with warm crusty bread and butter

V Halloumi Fries

Panko coated halloumi sticks served on a baby leaf salad and balsamic vinegar with a sweet chilli dip

Chef's Chicken Liver Pâté

Chef's homemade chicken liver pâté served with a red onion chutney and olive oil crostini

GF Classic Prawn Cocktail

Prawns marie rose on a bed of shredded lettuce with fresh lemon

MAIN COURSE

GF Christmas Fayre

The Traditional Christmas fayre accompanied by your choice of meat (and a Yorkshire pudding...)

Choose from Turkey Crown or Baked Gammon - or both!

V GF Vegetarian Christmas Fayre

Our famous vegetarian stack of field mushroom, roasted pepper and halloumi served with all of the trimmings

Vegan Option Available

Pan Seared Halibut Loin

Served with celeriac and potato parmentier, carrot puree, asparagus tips accompanied by a caper and lemon white wine sauce

Aged Beef Bourguignon

Premium cuts of beef slowly braised over 36 hours in a rich red wine and served with crusty bread (the proper way!)

DESSERT

Traditional Christmas Pudding

With a warm Brandy sauce

V GF Homemade Chocolate Orange Mousse

Served with semi whipped cream

Chocolate Fudge Cake

Warm with pouring cream or ice cream

Chef's Winter Fruit Crumble

Ask for today's flavour - with custard, ice cream or cream

TO FINISH

Malcolm's Pedantically But Excellently Chosen Cheeseboard

A (carefully selected) selection of cheeses and chutneys with crackers, grapes, celery and a glass of vintage port to wash it all down!

optional extra at £11 p/h

Finishing Drinks

We have a great selection of Coffee's, Brandy, Whiskey, Cocktails and Digestifs to complete your experience

**AVAILABLE FROM 1ST - 23RD DECEMBER - £25 PER PERSON.
PLEASE CONTACT US TO FIND OUT HOW TO BOOK**

