

Black Bull Brampton

# Christmas Fayre

## Starters

Roasted Tomato and Basil Soup with Feta Snow

Served with warm crusty bread and butter

Chef's Chicken Liver Paté

Served with toast and chutney

Halloumi Fries

Served with a sweet chilli dip

Classic Prawn Cocktail

## Main Course

Traditional Christmas Fayre

With your choice of Turkey Crown, Home-baked Gammon, or both!

Vegan Christmas Fayre

Our own Butternut squash and spinach wellington

Venison Medallions

Served with parsnip purée, orange glazed carrots, dauphinoise potatoes, bacon fried brussels and a redcurrent jus (£9 surcharge)

Fresh Salmon Fillet

Served with potato rosti, green beans, samphire, and sauce vierge

Aged Beef Bourguignon

Served with creamy mashed potatoes and warm, crusty bread

## Desserts

Traditional Christmas Pudding

Served with a warm brandy sauce

French Lemon Tart

With a fresh fruit coulis

Chef's Fruit Crumble

With your choice of cream, custard, or ice cream

Chocolate Orange Mousse

Light and decadent

2 courses for £29.50 or 3 courses for £36.50

