

CHRISTMAS MENU 2018

STARTER

- Spicy Parsnip Soup** with creme fraiche, parsnip crisps and warm sour dough bread
- Chicken Satay Skewers** with spicy peanut dip, crushed peanuts and coriander cress
- Poached Asparagus** with orange and grand mariner mayonnaise and toasted almonds
- A Trio of Prawns with Avocado** with rocket and lime, dips and warm bread
- Ardenne Pate, Parma Ham and Smoked Duck** with caramelised onion chutney, cranberry chutney and warm bread

MAIN COURSE

- Roast Turkey**
with roast potatoes, Yorkshire pudding, stuffing, traditional accompaniments and fresh vegetables
- Roast Beef**
with roast potatoes, Yorkshire pudding and fresh vegetables
- Black Lion Xmas Burger**
Panko crumbed turkey breast and bacon with Brie and cranberry.
Served in a toasted brioche bun with mixed leaves and potato wedges
- Parmesan Crumbed Plaice Fillet**
with crushed new potatoes, spinach and cherry vine tomatoes
- Half a Roast Boneless Duck**
with thyme mash, a red wine and raspberry reduction, sauté potatoes and vegetables
- Bacon Wrapped Chicken Breast**
served on bubble and squeak mash with cherry vine tomatoes
- Roasted Red Peppers**
stuffed with caramelised onion and goats cheese.
Served on a bed of wilted spinach and roasted vegetables with sauté potatoes

DESSERT

- Christmas Pudding** with cream or custard
- Lemon Syllabub**
- Spiced Apple Crumble** with vanilla custard
- Chocolate Orange Cheesecake** with candied pistachio nuts and orange cream
- Cheese and Biscuits** £2 supplement
- Coffee & Mints**

Only £25.00 per person

For all bookings we will require a non-refundable deposit of £10 per person at the time of booking.

We will require your full choice of menu 2 weeks beforehand. Service is not included.

Bookings: 01233 758 206

