



**CHRISTMAS DAY
6 COURSES £89.95**

Welcome Fizz on Arrival with Canapés & Nibbles

Butternut Squash Velouté

Sage Crème Fraîche & Chilli Oil (V)

Trio of Salmon – Gravavlax, Smoked, Hot

Marinated Baby Beetroot, Pickled Cucumber & Horseradish Crème Fraîche

Classic Prawn Cocktail

Paprika Marie Rose, Crisp Baby Gem, Marinated Tomato & Lemon

Empire Game Plate

Cumin Spiced Venison Kebab, Partridge Spring Roll & Tandoori Pigeon Breast

Twice Baked Cheddar & Spinach Soufflé

Chicory & Walnut Slaw (V)

Traditional Roast Turkey

Sage & Onion Stuffing & All the Traditional Trimmings

Sirloin of Beef Bordelaise

Spiced Carrot & Swede Purée

Pan Fried Fillet of Seabass

Saffron Potato, Brown Crab Thermidor & Chive Beurre Blanc

Roast Root Vegetable Wellington

Winter Truffle & Spiced Tomato Sauce (V)

All Served with Christmas Vegetables to Share...

Roast Potatoes, Brussel Sprouts, Red Cabbage with Apple & Sultanas, Honey Glazed Carrots & Parsnips

Christmas Pudding

Rum Sauce & Brandy Butter

Chocolate Celebration Plate

Mango & Passion Fruit Delice

Coconut Sorbet & Candied Citrus

Pear Frangipane Tart

Crème Anglaise

Christmas Cheese Board

Tea & Coffee with Mince Pies & Petit Fours

Full payment is required at time of booking.

A discretionary 10% service charge will be added to all tables of 8 or more.

All our food is prepared to order and we strive to satisfy all dietary requirements.

If you require information about any ingredients or allergens in our dishes please ask a member of our team.

The Black Bull Inn, Moulton, North Yorkshire, DL10 6QJ
Tel: 01325 377556 Email: enquiries@theblackbullmoulton.com