



NEW YEAR'S EVE MENU

6 COURSES £69.95

Welcome Fizz on Arrival with Canapés & Nibbles

Seared King Scallop

Artichoke Purée, Raisin Vinaigrette

Trio of Duck – Smoked, Rillettes & Parfait

Marinated Beetroot, Black Cherry & Juniper Jelly

Sautéed Wild Mushrooms

Toasted Brioche, Local Hens Egg & Béarnaise Sauce (V)

Duo of Beef – Fillet Medallion & Braised Shin

Confit Garlic Mash, Horseradish Dumplings, Parsley Puree & Red Wine Jus

Pan Fried Fillet of Seabass

Roast Pumpkin Puree, Crispy Capers & Salsa Verde

Vegetable Pithivier

Aubergine Caviar, Winter Truffle & Spiced Tomato Sauce (V)

Tasting Plate of Puddings

Celebration Cheese Board

Tea & Coffee with 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