

PLANNING A PARTY...
CELEBRATE THE
FESTIVE SEASON
WITH US IN ONE OF
OUR PRIVATE
DINING ROOMS...

Whether dining with friends or celebrating
with family a warm welcome awaits you...

Delicious festive cocktails
and open log fires...

The perfect place to spend time
with family and friends.

For further details about our private
dining rooms please call:

01325 377556

Or email:

enquiries@theblackbullmoulton.com

The Black Bull is brought to you by

PROVENANCE INNS & HOTELS



PROVENANCE
GIFT VOUCHERS

PROVENANCE GIFT VOUCHERS

Find the perfect gift for any occasion
with a gift or voucher from
Provenance Inns & Hotels.

Treat friends and family to Champagne
afternoon tea or an overnight escape
at one of our award winning Inns.
Available to purchase at all of
our Inns & Hotels
or online...

£10, £20 & £50
vouchers are available.

WEST PARK
HOTEL RESTAURANT BAR
HARROGATE T: 01423 524471

The Carpenters Arms
FELIXKIRK T: 01846 537369

The Oak Tree Inn
HELPERBY T: 01423 789189

The Punch Bowl Inn
MARTON CUM GRAFTON T: 01423 322519

Black Bull Inn
MOULTON T: 01325 377556

Crown and Cushion
WELBURN T: 01653 618777

CLEVELAND TONTINE
STADLEBRIDGE T: 01609 882671

PROVENANCE INNS & HOTELS | www.provenanceinns.com



CHRISTMAS &
NEW YEAR
2017

www.theblackbullmoulton.com
01325 377556 | enquiries@theblackbullmoulton.com

JOIN US FOR THE FESTIVE SEASON

PARTY NIGHTS...
Join us for our party nights on 1st, 8th & 15th December with dancing and a disco

FESTIVE MENU

Monday to Wednesday £24.95
Thursday to Sunday £29.95

White Onion & Cider Soup (V)
Sage Oil

Pheasant, Black Pudding & Apple Spring Roll
Cranberry & Chilli Relish

Smoked Salmon
Horseradish Crème Fraîche & Buttered Yorkshire 'Blini'

Poached Pear & Harrogate Blue Cheese Salad (V)
Candied Pecans

Traditional Roast Turkey
Sage & Onion Stuffing, Roast Potatoes & All the Trimmings

Grilled Fillet of Salmon
Crushed Potatoes with Olive Oil & Spring Onion, Spinach & Salsa Verde

Braised Feather Blade of Beef
Mashed Potato, Glazed Chantenay Carrots, Red Wine & Parsley Jus

Spiced Vegetable Tagine (V)
Lemon Coriander Cous Cous

Christmas Pudding
Rum Sauce & Brandy Butter

Vanilla Bean Crème Brûlée
Homemade Shortbread

Dark Chocolate Torte
Black Cherry Compote & Mascarpone

Seasonal Cheese Plate
Harrogate Fruit Cake, Grapes, Celery & Chutney

Festive menu available from 27th November 2017 to 23rd December 2017. 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.



CHRISTMAS DAY MENU

6 Courses £89.95

Welcome Fizz on Arrival with Canapés & Nibbles

Butternut Squash Velouté (V)
Sage Crème Fraîche & Chilli Oil

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 (V)
Chicory & Walnut Slaw

Traditional Roast Turkey
Sage & Onion Stuffing, Roast Potatoes & All the 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 (V)
Winter Truffle & Spiced Tomato Sauce

All Served with Christmas Vegetables to Share...
Roast Potatoes, Brussel Sprouts, Honey Glazed Carrots & Parsnips
Red Cabbage with Apple & Sultanas

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



SANTA'S LITTLE HELPER CHRISTMAS DAY MENU

Available for the under 12's
£25.00

Orange Juice & Nibbles

Vegetable Sticks & Fruit with Hummus (V)
Chunky Carrots, Cool Cucumber & Juicy Grapes

Tomato Soup with Grilled Cheese Croutons (V)

Classic Prawn Cocktail
Crispy Salad, Marie Rose & Brown Bread

Traditional Roast Turkey
Sage & Onion Stuffing, Roast Potatoes & All of the Trimmings

Sausages & Mashed Potato
Garden Peas & Gravy

Baked Fillet of Salmon
New Potatoes & Green Trees

Penne Pasta (V)
Roast Vegetable Tomato Sauce & Grated Cheese

Christmas Pudding & Custard

Triple Chocolate Brownie
Vanilla Ice Cream & Hot Chocolate Sauce

Vanilla Ice Cream & Mini Marshmallow
Hot Chocolate Sauce

Hot Chocolate with Marshmallows



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

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

Tasting Plate of Puddings to Share

Celebration Cheese Board

Tea & Coffee with Petit Fours

*Christmas Day and New Year's Eve Booking Terms and Conditions
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.*