

THE FIRST 30 PEOPLE
who book will receive
**AN ENHANCED
DINING EXPERIENCE**
including:

- Exceptional table service from Dave throughout their visit, creating the ultimate landlord experience.
- A welcome glass of Prosecco on arrival (adults)
- Traditional mince pies are served after the meal
- Premium Christmas gifts for all children



Friday 25 December 2026

CHRISTMAS DAY 2026

THREE
COURSES

£79.95
ADULTS

£34.95
CHILDRENS

£20.00 PER PERSON DEPOSIT REQUIRED ON BOOKING

STARTERS

Duck liver parfait Smooth duck liver parfait with caramelised red onion marmalade, spiced cranberry compote and toasted artisan sourdough. (GF)

Crab & King Prawn Cocktail Hand-picked white crab and king prawns in a classic Marie Rose sauce, served with baby gem lettuce, cucumber ribbons and toasted artisan sourdough. (GF)

Celeriac & Black truffle velouté A rich and velvety celeriac soup infused with black truffle, finished with truffle oil and crispy herb crumbs, served alongside warm artisan sourdough. (V / VE)

Whipped goats cheese, beetroot & winter herb crostini Toasted artisan sourdough topped with whipped goats cheese, finely sliced beetroot, extra virgin olive oil and fresh winter herbs. (VE / GF)

BBQ Chicken lollipops Tender chicken lollipops glazed in a rich smoky barbecue sauce, served with a seasonal mixed leaf salad. (GF)

MAINS

Turkey Crown (GF)

Slow-roasted topside of beef, served pink (GF)

Honey & Mustard glazed gammon (GF)

Blackshale signature roulade (VE / V)

All Christmas dinners are served with crispy roast potatoes, creamy mashed potatoes, honey-roasted carrots, maple-glazed parsnips, Brussels sprouts, braised red cabbage, sage & onion stuffing, pigs in blankets, Yorkshire puddings, and a pot of our signature cauliflower cheese for the table to share.

DESSERTS

Traditional Christmas pudding Served with brandy sauce. (VE / V)

White chocolate & raspberry cheesecake Topped with a sharp berry compote and biscuit crumb base. (VE)

Cheeseboard selection of British cheeses Served with crackers, grapes, celery and homemade chutney. (VE / GF)

Chocolate and caramel tart Served with a gooey chocolate sauce, fresh berries and ice-cream. (GF / VE / V)

Assorted ice-cream selection Three scoops of premium ice-cream featuring classic vanilla, rich chocolate and strawberry, served with a crisp wafer.



Friday 25 December 2026

CHRISTMAS DAY MEAL CHOICES

TICK ONE CHOICE IN EACH COURSE • MARK ALL ALLERGIES CLEARLY

ADULTS

NAME	DIETARY / ALLERGIES	Duck Parfait	Prawn Cocktail	Velouté	Goats Cheese	BBQ Chicken	Turkey	Beef	Gammon	Roulade	Christmas Pudding	Cheese Cake	Cheese Board	Caramel Tart	Ice Cream

CHILDREN

NAME	DIETARY / ALLERGIES	Duck Parfait	Prawn Cocktail	Velouté	Goats Cheese	BBQ Chicken	Turkey	Beef	Gammon	Roulade	Christmas Pudding	Cheese Cake	Cheese Board	Caramel Tart	Ice Cream

PLEASE RETURN COMPLETED CHOICES TO THE TEAM BY THE AGREED DATE