



**£64.95 PER PERSON**

## **STARTERS**

**Smoked Salmon and Winter Dill Terrine** Delicately layered smoked salmon infused with fresh winter dill, served with a sweet plum chutney and sourdough bread (Gf option available)

**Spiced Parsnip & Celeriac Veloute** A velvety blend of spiced parsnip and celeriac, enhanced by the subtle aroma of truffle, served with focaccia (Ve)

**Goat's Cheese and Fig Tart** Golden pastry parcel enclosed with goat's cheese and sweet figs (V)

**Chicken Lollipops** Tender chicken lollipops, glazed with a honey and cranberry infused sauce (Gf)



## **MAINS**

**Turkey** served with braised red cabbage, buttered brussel sprouts, mixed greens, roasted carrots, pigs in blankets, sage stuffing, crispy roast potatoes, Yorkshire pudding and our signature gravy (Gf)

**Porchetta** served with horseradish mash, caramelised red onions, honey-glazed carrots and parsnips, topped with our apple cider and wholegrain mustard gravy

**Vegan Roulade wrapped with Vegan Bacon** served with crispy roast potatoes, glazed carrots and parsnips, Yorkshire pudding topped with our signature vegan gravy (Ve)

**Roast Beef served pink**, with braised red cabbage, buttered brussel sprouts, mixed greens, roasted carrots, pigs in blankets, sage stuffing, crispy roast potatoes, Yorkshire pudding and our signature gravy

**Sweet Potato & Red Onion Tart** served with garlic and rosemary potatoes, seasonal vegetables, Yorkshire pudding and our signature Vegan gravy (V)



## **DESSERTS**

**Christmas Pudding** served with brandy sauce (Ve)

**Citron Tart** topped with candied lemon, drizzled with caramel sauce and mixed berry compote

**Cream-filled Profiteroles** served with a chocolate and caramel sauce topped with a drizzle of baileys cream (V)

**Cheese Board** a selection of fine cheeses, served with grapes, artisan crackers and our caramelised red onion chutney (Gf)



*From our kitchen to you.*

*As the season of joy and togetherness surrounds us, our kitchen is filled with the warmth of tradition, flavour and heartfelt gratitude. We're delighted to share this menu, crafted with love and inspired by the spirit of celebration.*

*Whether you're gathering with loved ones or treating yourself to something special, may each bite bring comfort, cheer and a little sparkle to your day.*

*Merry Christmas,*

*Love from, The Blackshale Team!*