



# Christmas

at the

## BLACK DOG

### CHRISTMAS MENU 2020

(available from 1<sup>st</sup> to 24<sup>th</sup> December)

#### Starters

- Baked Camembert, garlic toast and red onion chutney.
- Butternut Squash and sweet chilli soup.
- Smoked Salmon Roll, stuffed with rosary goats' cheese on a beetroot and rocket salad.
- Wild Mushroom and Stilton Tart, salad garnish, sunblushed tomatoes and honey roasted walnuts.
- Game and Pork Liver Pate, salad garnish and a spicy tomato chutney.
- Twice Baked Cheese and Chive Soufflé with salad garnish and garlic toast.

#### Main

- Traditional Roast Turkey with all trimmings.
- 6oz Sirloin Steak with creamy wild mushroom sauce.
- Pork Tenderloin, apple stuffing, sliced black pudding, cider jus.
- Vegetarian Nut Roast with all the trimmings.
- All the above served with roast potatoes and vegetables.*
- Brie, Wild Mushrooms, Rocket and Pine Nut Pithivier, served with new potatoes and salad.
- Cornfed Chicken Breast, wild mushroom, black garlic and tenderstem, in a black truffle cream sauce pasta.
- Teriyaki and Sesame Glazed Salmon Fillet, stir fried vegetables with saffron rice.
- Herb Marinated Tofu, sweetcorn and chilli potato cake with steamed greens and a rich tomato & basil sauce.

#### Desserts

- Apple Crumble Cheesecake, vanilla ice cream and a cider jelly.
- Homemade Christmas Pudding and brandy sauce.
- Orange Crème Brûlée, white choc & popping candy dip shortbread biscuit with raspberry compote.
- Chocolate Delice, clotted cream with chocolate and toasted almond disc with raspberry coulis.
- White Chocolate and Raspberry Bread and Butter Pudding, vanilla ice cream and pistachio crumb.
- Trio of Local Cheese served with chutney & biscuits.

**2 Courses - £21.95    3 Courses - £28.50**

All served with Tea or Coffee and a Mince Pie