



FESTIVE MENU

3 COURSES £29.95

PLUM TOMATO & ROAST PEPPER SOUP

Salsa Verdi & Sourdough Croutons (V)

BEETROOT CURED SALMON

Horseradish, Pickled Beetroot & Watercress

POTTED CONFIT DUCK

Glazed Fig & Orange Salad, Walnut Crumb

SAGE & CHESTNUT GNOCCHI

Parsnip & Parmesan Crisps, Truffle Butter (V)

TRADITIONAL ROAST BRONZE TURKEY

Duck Fat Potatoes, Confit Roots, Buttered Sprouts with Chestnuts, Pigs in Blankets
Cranberry Stuffing & Roast Gravy

BRAISED FEATHERBLADE OF BEEF

Smoked Mashed Potato, Roast Shallot, Glazed Carrots & Red Wine Jus

HERB BAKED NORTH SEA HAKE

Leek & Shetland Mussel Velouté, Watercress

SPICED COURGETTE & SQUASH CURRY

Carrot & Cardamom Pilaf (V)

BOOZY CHRISTMAS PUDDING

Brandy Sauce

GINGERBREAD CRÈME BRÛLÉE

Homemade Spiced Cookies

MULLED CHERRY & CHOCOLATE MARQUISE

Crushed Honeycomb & White Chocolate Sorbet

HARROGATE BLUE & WENSLEYDALE CHEESE

Crackers, Fruit Cake, Quince Jelly & Grapes

*Festive menu available from 30th November 2018 to 22nd December 2018, Monday to Saturday.
Available for pre-booked parties of 4 or more. Tables of 10 or more are required to pre-order their food choices.*

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

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