



YOUR HOME FOR  
CHRISTMAS  
CHEER

YOUR HOME FOR CHRISTMAS CHEER

# THIS CHRISTMAS, GIVE THE GIFT OF PROVENANCE



Treat your food-loving friends and family to the perfect gift this festive season.

Our versatile gift cards are redeemable across our eight award-winning locations in Yorkshire, offering everything from exquisite meals and drinks to memorable stays.

Whether you choose a monetary gift card that lets recipients decide how to indulge or a specific experience like a romantic dinner for two or an overnight getaway, our gift shop offers something for everyone.

See T&Cs online.

Shop now:  
[shop.provenanceinns.com](https://shop.provenanceinns.com)



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# COUNTDOWN TO CHRISTMAS WITH US



The Black Bull is filled with festive cheer.  
Join us as we make this year's lead up to Christmas our most magical yet.



## CHRISTMAS QUIZ NIGHT

10th December | 7:30pm  
£5 Charity Donation

Get ready for a jolly good time at our Christmas Quiz Night!  
Ignite the festive spirit by gathering your family and friends for an evening filled with festive cheer, challenging questions, and joyous celebrations.  
Will your team win?

## WREATH MAKING

11:00am | 4th December | £55 pp

Join us for a delightful morning of creativity and festive cheer at our Wreath Making & Festive Lunch. Begin your day with tea, coffee, and biscuits upon arrival, followed by a wreath making workshop. After crafting your beautiful wreath, enjoy a delicious festive lunch.



## CASINO ROYALE PARTY NIGHT

6th December | £40 pp

Get ready for an unforgettable evening at our Casino Royale Party Night! Start your night with a drinks reception upon arrival, setting the tone for a glamorous evening.  
Indulge in a delectable 3-course festive dinner before trying your luck at our casino tables. Dance the night away with our lively disco, ensuring a fun-filled experience from start to finish.



Discover more & book your festive events by visiting  
[theblackbullmoulton.com/events](http://theblackbullmoulton.com/events)



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## MAKE THIS YEAR THE MOST MEMORABLE, WITH US.

Allow us to bring the festive magic to you,

From Festive Parties to cherished Christmas Day dining and joyful New Year celebrations we invite you to celebrate at The Black Bull - your home for Christmas cheer.

Here's our final reminder to secure your spot, for a heartwarming Christmas celebration today.



# DINE WITH US

Let us be your home for Christmas cheer throughout the festive season and experience the magic from the moment you arrive

Our talented chefs have curated the perfect menus to take us through the season, from our festive party menu to the big day itself, and let's not forget the perfect meal to conclude the year. Sensational starters, succulent roasted meats, seasonal sides, and irresistible desserts await you on our menus.



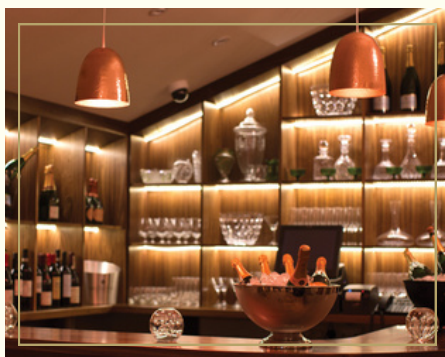


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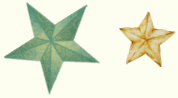
# PARTY IN PRIVATE

Join us in one of our enchanting private rooms to enjoy a memorable festive celebration!

From intimate gatherings to larger corporate festive evenings, our team works its magic to ensure a fabulous night of fun, great food and lots of sparkles!



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# FESTIVE PARTY MENU

TWO-COURSES £28 | THREE-COURSES £35

25th November to  
24th December

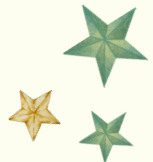
**Cider & Onion Soup** | Crispy Onion, Sourdough Bread (PB/GFA/ DF)  
**Smoked Mackerel Pate** | Dill Pickled Cucumber, Toasted Sourdough (GF)  
**Twice Baked Wensleydale Cheese Souffle** | Red Wine Poached Pear Salad  
**Chicken & Black Pudding Terrine** | Piccalilli (DF)



**Butter & Sage Roasted Turkey** | Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots,  
Buttered Greens, Gravy (GF/DFA)  
**Slow Braised Beef Shin** | Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot, Jus (GF)  
**Pan Roasted Seabass** | Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth,  
Sapphire (GF)  
**Mushroom, Walnut & Cranberry Pithivier** | Vegan Jus, Spinach (PB)



**Traditional Christmas Pudding** | Brandy Sauce (GFA)  
**Dark Chocolate Tart** | Dulce de leche, Raspberry  
**Yorkshire Cheese Board** | Chutney, Crackers, Grapes, Celery (GFA)  
**Black Forrest Gateau** | Cherry, Sweet Cream (PB)



V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy Free Alternative Available  
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to tables with 6 or more guests.

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# CHRISTMAS DAY

FIVE-COURSES | £90 PER PERSON

## Canapés & Fizz on Arrival



**Celeriac, Hazelnut & Truffle Soup**| Sourdough Bread (PBA/GFA)

**Twice Baked Wensleydale Cheese Souffle**| Wholegrain Mustard Cream, Tomato Relish

**Slow Braised Pork Bon Bon**| Creamed Leeks, Wholegrain Mustard & Cider Jus

**Tomato & Basil Arancini**| Wild Rocket, Vegan Parmesan, Romesco Sauce (PB)

**Beetroot Cured Salmon**| Lemon Gel, Pickled Heritage Beets, Micro Cress (GF)



**Butter & Sage Roasted Turkey**| Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Sprouts, Gravy (GF)

**Treacle Cured Beef**| Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot (GF)

**Pan Roasted Cod**| Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire (GF)

**Heritage Beetroot Wellington**| Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus (PB)

**Fish Pie**| King Scallop, King Prawns, Salmon, Cod, Shellfish Bisque, Winter Greens



**Traditional Christmas Pudding**| Brandy Sauce (GFA)

**Spiced Pear Frangipane Tart**| Chantilly Cream

**Dark Chocolate & Orange Delice**| Cookie Crumb, Chocolate & Orange Ice Cream

**Yorkshire Cheese Board**| Chutney, Crackers, Grapes, Celery (GFA)

**Black Forrest Gateau**| Cherry, Sweet Cream (PB)



*Tea or Coffee, Mince Pie & Sweet Treat*

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# CHILDREN'S CHRISTMAS DAY

£50 PER CHILD  
(UP TO 12 YEARS)



**Tomato & Basil Soup** | (VG/GFA)

**Prawn Cocktail** | Baby Gem, Marie Rose, Brown Bread & Butter (GFA)

**Chicken & Black Pudding Terrine** | Chutney, Toasted Sourdough

**Tomato & Basil Arancini** | Rocket, Parmesan (PB)



**Roast Turkey** | Pigs in Blankets, Stuffing, Roast Potatoes, all the trimmings (GFA)

**Pan Seared Cod Fillet** | Creamed Potatoes, Spinach, Lemon Butter (GF)

**Mushroom, Sweet Potato & Cranberry Pithivier** | New Potatoes, Vegan Gravy (VG)

**Slow Braised Beef** | Creamed Potatoes, Gravy



**Christmas Pudding** | Homemade Custard (GFA)

**Warm Chocolate Cake** | Salted Caramel Fudge Sauce, Mulled Berries, Caramel, Sea Salt Ice Cream

**Provenance Ice Cream Sundae** | Cream, Marshmallows, Chocolate Sauce

**A Selection Of Fine Yorkshire Cheese** | Crackers, Bramley Apple Chutney, Grapes, Celery (GFA)



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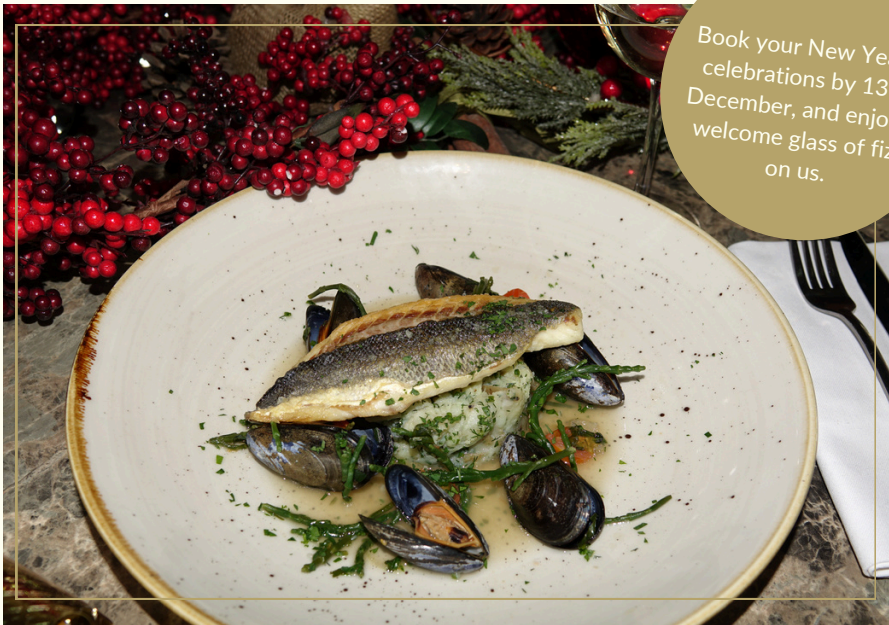
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# NEW YEAR'S EVE

Let's toast to the year gone by and welcome 2025 in style at The Black Bull!

Join us for an unforgettable New Year's Eve celebration featuring an exquisite three-course dinner. As the clock strikes midnight, raise your glass to the cherished moments of the past year and embrace the arrival of the New Year.

Book your New Year's celebrations by 13th December, and enjoy a welcome glass of fizz on us.






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# NEW YEAR'S EVE

THREE-COURSES | £65 PER PERSON

## Canapés on Arrival



**Apple, Parsnip & Potato Soup**| Smoked Cheese Beignet

**Pan Roasted Pigeon Breast**| Celeriac Remoulade, Hazelnut

**Roast King Scallops**| Textures of Cauliflower (GF)

**Sweet Potato & Spring Onion Pakoras**| Apple & Mint Chutney, Tamarind (PB)



**Treacle Cured Fillet Of Aged Beef**| Beef Fat Potato Terrine, Mushroom Ketchup, Shallots, Red Wine Sauce (GF)

**Roast North Sea Cod**| Lobster Risotto, Confit Tomato, Champagne Butter Sauce (GF)

**Heritage Beetroot Wellington**| Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus (PB)

**Slow Roast Pork Belly**| Star Anise Carrot Puree, Potato Fondant, Baby Leeks, Sherry Vinegar Jus



**Passionfruit & White Chocolate Cheesecake**| Mango & Passionfruit Sorbet

**Coffee & Chocolate Mousse**| Salted Caramel Ice-cream (PB)

**Apple Tarte Tatin**| Vanilla Bean Ice Cream

**A Selection Of Fine Yorkshire Cheese**| Biscuits, Grapes, Chutney, Celery



**Tea or Coffee, Mince Pie & Sweet Treat**

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# TERMS & CONDITIONS

Provisional bookings must be confirmed within 14 days of bookings by paying a £10 per person deposit. This is non-refundable and non-transferable.

Full payment is due no later than 28 days prior to the date of the event. If you cancel your event within 28 days of the date of your booking, all monies paid are non-refundable. Cancellations must be made in writing.

Menu pre-orders are required no later than 28 days prior to the event.

Accommodation will be payable on check-in unless stated at the time of booking. Please note that credit card details will be taken at the time of booking to guarantee your reservation. Final charges will be made against the card on checkout unless the guest fails to arrive without prior cancellation. Full cancellation terms and conditions will be confirmed at the time of booking.

All prices include VAT at the current rate.

Menus are subject to change, depending on the availability of ingredients and supplies.

All food is prepared where allergens are present. Please ensure that any guests with food allergies or intolerances inform the venue at the time of booking.

We reserve the right to cancel events should numbers dictate. In this case, we will fully refund any monies paid.

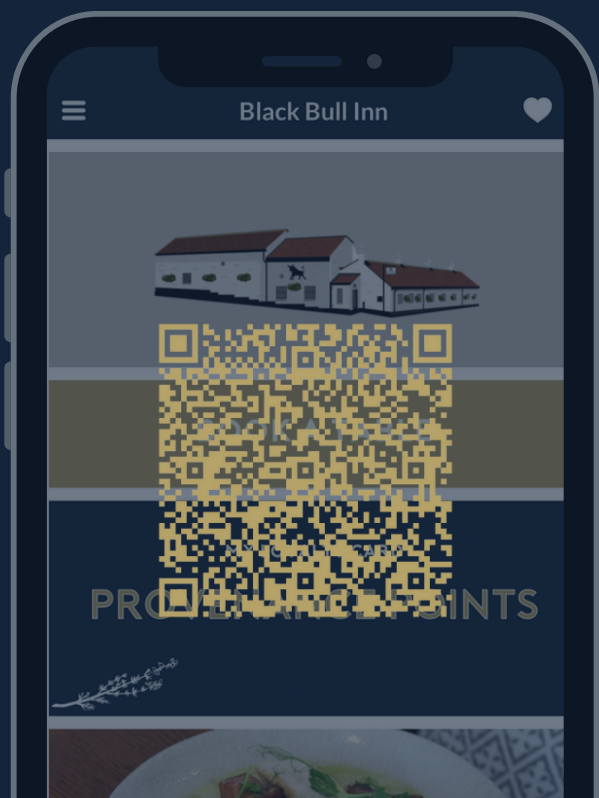
The management of the venue reserves the right to refuse entry to the venue. In addition, the venue reserves the right to charge the organiser, company, or individual for any damages caused by unreasonable behaviour. The management reserves the right to refuse the service of alcoholic drinks within the current licensing laws.

Promotions cannot be used in conjunction with Festive Party, Christmas, or New Year's bookings.



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COLLECTION

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