







YOUR HOME FOR CHRISTMAS CHEER







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TREAT A LOVED ONE



CELEBRATE THE FESTIVE SEASON AT THE BLACK BULL

Celebrate the 2024 festive season with us here at The Black Bull.

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.

We take pride in creating a welcoming atmosphere for all, whether you're planning a get-together with friends or a merry corporate Christmas bash, trust us to tailor your experience with care and attention to detail.

Secure your spot for a heartwarming Christmas celebration today, and let us extend our warmest hospitality to you and your loved ones.



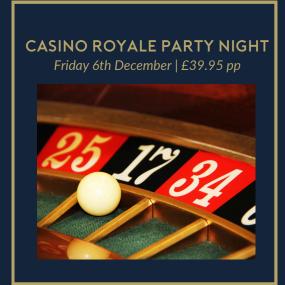




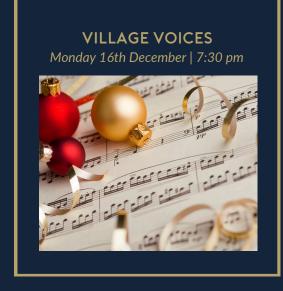
COUNTDOWN TO CHRISTMAS WITH US

The Black Bull is bursting with festive entertainment!

Join us as we make this year's run up to Christmas our most memorable yet.













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

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

4th December | £55 pp

Join us for a delightful morning of creativity and festive cheer at our wreath making & Lunch event. Begin your day with tea, coffee, and biscuits upon arrival, followed by a wreath making workshop starting at 11:00 am. After crafting your beautiful wreath, enjoy a delicious festive lunch served in our restaurant at 1:00 pm.



CASINO ROYALE PARTY NIGHT

6th of December | £39.95 pp

Get ready for an unforgettable evening at our Casino Royal Party Night! Start your night with a complimentary glass of fizz upon arrival, setting the tone for a glamorous evening ahead. 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.





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!











FESTIVE PARTY MENU

TWO-COURSES £ 28 | THREE-COURSES £ 35



Cider & Onion Soup | Crispy Onion, Sourdough Bread [PB/GFA/DF] (1,2,13)

Smoked Mackerel Pate | Dill Pickled Cucumber, Toasted Sourdough [GF] (2,5,7,14)

Twice Baked Wensleydale Cheese Souffle | Red Wine Poached Pear Salad (2,4,7,9,11,14)

Chicken & Black Pudding Terrine | Piccalilli [DF] (2,9,11,13,14)



Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Greens, Gravy [GF/DFA] (7,13)

Slow Braised Beef Shin | Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot, Jus [GF] (7.13,14)

Pan Roasted Seabass | Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire [GF] (5,7,8,13,14)

Mushroom, Walnut & Cranberry Pithivier | Vegan Jus, Spinach [PB] (2,10,13)



Traditional Christmas Pudding | Brandy Sauce [GFA] (2,7,14)

Dark Chocolate Tart | Dulce de leche, Raspberry (2,4,7)

Yorkshire Cheese Board | Chutney, Crackers, Grapes, Celery [GFA] (1,2,7,13,14)

Black Forrest Gateau | Cherry, Sweet Cream [PB] (2,13,14)







DINE WITH US

Let us be your home for Christmas cheer, from the moment you arrive we're here to provide you with a magical dining experience. Our talented chefs have curated the perfect Christmas menu featuring traditional and new favourites from succulent roasted meats to seasonal sides and irresistible desserts.













CHRISTMAS DAY

FIVE-COURSES | £89.95 PER PERSON

Canapés & Fizz on Arrival



Celeriac, Hazelnut & Truffle Soup | Sourdough Bread [PBA/GFA] (2,7,10,13)

Twice Baked Wensleydale Cheese Souffle | Wholegrain Mustard Cream, Tomato Relish (2,4,7,9,11,14)

Slow Braised Pork Bon Bon | Creamed Leeks, Wholegrain Mustard & Cider Jus (2,4,7,9,11,13,14)

Tomato & Basil Arancini | Wild Rocket, Vegan Parmesan, Romesco Sauce [PB] (2,9,10,11,13,14)

Beetroot Cured Salmon | Lemon Gel, Pickled Heritage Beets, Micro Cress [GF] (5,13,14)



Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots, Buttered Sprouts, Gravy [GF] (7,13)

Treacle Cured Beef | Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot [GF] (7,13,14)

Pan Roasted Cod | Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth, Samphire [GF] (5,7,8,13,14)

Heritage Beetroot Wellington | Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus [PB] (2,13,14)

Fish Pie | King Scallop, King Prawns, Salmon, Cod, Shellfish Bisque, Winter Greens (2,3,5,7,8,14)



Traditional Christmas Pudding | Brandy Sauce [GFA] (2,7,14)

Spiced Pear Frangipane Tart | Chantilly Cream (2,4,7,10,13)

Dark Chocolate & Orange Delice | Cookie Crumb, Chocolate & Orange Ice Cream (2,4,7,13)

Yorkshire Cheese Board | Chutney, Crackers, Grapes, Celery [GFA] (2,7,13,14)

Black Forrest Cake | Cherry, Sweet Cream, Chocolate Cake [PB] (2,13,14)



Tea or Coffee, Mince Pie & Sweet Treat

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.



CHILDREN'S CHRISTMAS DAY



£50 PER CHILD (UP TO 12 YEARS)



Tomato & Basil Soup | [VG/GFA] (1,2,13)

Prawn Cocktail | Baby Gem, Marie Rose, Brown Bread & Butter [GFA] (1,2,3,4,7,9,11,13)

Chicken & Black Pudding Terrine | Chutney, Toasted Sourdough (2,13,14)

Tomato & Basil Arancini | Rocket, Parmesan [PB] (2,9,11,13,14)



Roast Turkey | Pigs in Blankets, Stuffing, Roast Potatoes, all the trimmings [GFA] (7,13)

Pan Seared Cod Fillet | Creamed Potatoes, Spinach, Lemon Butter [GF] (5,7,13,14)

Mushroom, Sweet Potato & Cranberry Pithivier | New Potatoes, Vegan Gravy [VG] (2,10,13)

Slow Braised Beef | Creamed Potatoes, Gravy (1,7,13,14)



Christmas Pudding | Homemade Custard [GFA] (2,7)

Warm Chocolate Cake | Salted Caramel Fudge Sauce, Mulled Berries, Caramel, Sea Salt Ice Cream (2,4,7,13,14)

Provenance Ice Cream Sundae | Cream, Marshmallows, Chocolate Sauce (2,4,7,13)

A Selection Of Fine Yorkshire Cheese | Crackers, Bramley Apple Chutney, Grapes, Celery [GFA] (1,2,7,13,14)



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A discretionary 10% service charge will be added to tables with 6 or more guests.

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.







NEW YEAR'S EVE

THREE-COURSES | £65 PER PERSON

Canapés on Arrival



Apple, Parsnip & Potato Soup | Smoked Cheese Beignet (1,2,4,7,9,13)

Pan Roasted Pigeon Breast | Celeriac Remoulade, Hazelnut (2,4,7,9,10,11,13)

Roast King Scallops | Textures of Cauliflower [GF] (7,8,13,14)

Sweet Potato & Spring Onion Pakoras | Apple & Mint Chutney, Tamarind [PB] (9,11,13,14)



Treacle Cured Fillet Of Aged Beef | Beef Fat Potato Terrine, Mushroom Ketchup, Shallots, Red Wine Sauce [GF] (7,13,14)

Roast North Sea Cod | Lobster Risotto, Confit Tomato, Champagne Butter Sauce [GF] (3,5,7,13)

Heritage Beetroot Wellington | Duxelles, Spinach, Textures of Beetroot, Roasted New Potatoes, Vegan Jus [PB] (2,13,14)

Slow Roast Pork Belly | Star Anise Carrot Puree, Potato Fondant, Baby Leeks, Sherry Vinegar Jus (7,13,14)



Passionfruit & White Chocolate Cheesecake | Mango & Passionfruit Sorbet (2,7,13)

Coffee & Chocolate Mousse | Salted Caramel Ice-cream [PB] (13,14)

Apple Tarte Tatin | Vanilla Bean Ice Cream (2,7,13)

A Selection Of Fine Yorkshire Cheese | Biscuits, Grapes, Chutney, Celery (1,2,7,13,14)



Tea or Coffee, Mince Pie & Sweet Treat

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.

Shop now: shop.provenanceinns.com





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.

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 bookngs.





BOOK YOUR FESTIVE EVENTS

Contact us to arrange a show round & book your festive events with us directly

01325 377556 | EVENTS@THEBLACKBULLMOULTON.COM |
THEBLACKBULLMOULTON.COM



PROVENANCE COLLECTION

