



YOUR HOME FOR CHRISTMAS CHEER

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## CELEBRATE THE FESTIVE SEASON AT THE BLACK BULL



Celebrate the 2025 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.





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# PARTY IN PRIVATE

Our beautiful private dining room is the perfect setting for your festive celebrations. Whether you're planning your office festive lunch or a family get-together, our team will make you instantly feel at home and work their magic to ensure a fabulous time filled with fun and great food.

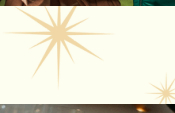






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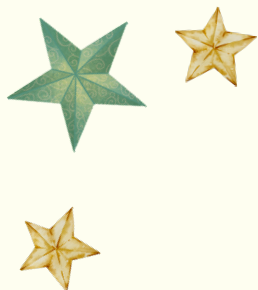
# DINE WITH US

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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# FESTIVE PARTY MENU

Two-Courses £28 | Three-Courses £35

Available from 20th  
November to 23rd  
of December  
Excl. Sundays

**Celeriac & Truffle Soup | Sourdough Bread** [PB/GFA] 1,2,7

**Smoked Mackerel Pâté | Dill Pickled Cucumber Salad, Toasted Sourdough** [GFA] 2,5,7,14

**Ham Hock Terrine | Celeriac Remoulade** 2,4,9

**Twice Baked Wensleydale Cheese Soufflé | Red Wine Poached Pear Salad** 2,4,7,9,14



**Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets, Roast Vegetables,  
Buttered Greens, Gravy** 7

**Slow Braised Beef Shin | Truffle Creamed Potatoes, Roasted Shallot, Jus** 7,14

**Pan Roasted Seabass | Creamed Potatoes, Spinach, Mussel Cream Sauce** 5,7,8,14

**Mushroom, Walnut & Cranberry Pithivier | Vegan Gravy, Spinach** [PB] 1,2,10,13

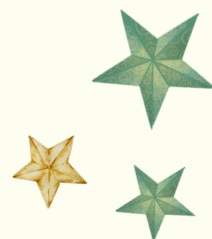


**Traditional Christmas Pudding | Brandy Sauce** [GFA] 2,7,14

**Chocolate & Coffee Mousse | Chocolate Ice cream** [PB] 2,14

**Yorkshire Cheese Board | Chutney, Crackers, Celery** 1,2,7,13,14

**Black Forest Cake | Cherry Compote, Sweet Cream** [PB] 2,14



V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy Free Alternative Available

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.  
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 all tables.

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# CHRISTMAS DAY

Five-Courses | £95 per person

## Canapés & Fizz on Arrival



**Roasted Butternut & Sweet Potato Soup** | Sourdough Bread [PB/GFA] 2,7

**Twice Baked Wensleydale Cheese Soufflé** | Wholegrain Mustard Cream, Tomato Relish 2,4,7,9,14

**Beetroot Cured Salmon** | Lemon Gel, Pickled Beetroot, Crisp Salad [GF] 5,9,14

**Slow Braised Pork Bon Bon** | Creamed Leeks, Cider Jus [GF] 4,7,9,14

**Tomato & Basil Arancini** | Wild Rocket, Vegan Parmesan, Romesco Sauce [GF/PB] 9,10,13,14



**Butter & Sage Roasted Turkey** | Roast Potatoes, Pigs in Blankets, Sage & Pork Stuffing,  
Roast Vegetables, Buttered Greens, Gravy 7

**Treacle Cured Beef** | Truffle Creamed Potatoes, Roasted Shallot, Jus 7,14

**Pan Roasted Cod Loin** | Creamed Potatoes, Spinach, Mussels Cream Sauce 5,7,8,14

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

**Heritage Beetroot Wellington** | Textures of Beetroot, Roasted New Potatoes,  
Vegan Jus [PB] 2,14



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

**Yorkshire Cheese Board** | Chutney, Crackers, Celery 1,2,7,13,14

**White Chocolate & Blood Orange Cheesecake** | Candied Orange, Orange Gel, Lemon Sorbet 2,7,13

**Chocolate Tart** | Dulce de Leche & Raspberry 2,4,7

**Black Forest Cake** | Cherry Compote, Sweet Cream [PB] 2,14

**Vanilla Panna Cotta** | Mulled Mixed Berries, Cinnamon Shortbread 2,7



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

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# CHILDREN'S CHRISTMAS DAY

£50 Per child  
(up to 12 years)



**Roast Tomato & Basil Soup | Brown Bread & Butter [PB/GFA] 1,2,7**

**Prawn Cocktail | Baby Gem, Marie Rose, Brown Bread & Butter [GFA] 1,2,3,4,7,9,14**

**Ham Hock Terrine | Chutney 14**

**Tomato & Basil Arancini | Wild Rocket, Vegan Parmesan [GF/PB] 13,14**



**Butter & Sage Roast Turkey | Roast Potatoes, Pigs in Blankets, Sage & Pork Stuffing,  
Roast Vegetables & Buttered Greens 7**

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

**Slow Braised Beef | Creamed Potatoes, Spinach, Gravy 7,14**

**Mushroom, Walnut & Cranberry Pithivier | Spinach, Vegan Gravy [PB] 2,10,13**



**Christmas Pudding | Custard 2,7,14**

**Warm Chocolate Cake | Chocolate Sauce, Vanilla Ice Cream 2,7,14**

**Provenance Ice Cream Sundae | Whipped Cream, Marshmallows, Chocolate Sauce 2,4,7**

**White Chocolate & Blood Orange Cheesecake | Candied Orange, Orange Gel, Lemon Sorbet 2,7,13**



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# NEW YEAR'S EVE

Let's toast to the year gone by and welcome 2026 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 | £45 per person

## Canapés on Arrival



**Apple & Parsnip Soup | Smoked Cheese Beignet** 1,2,4,7,9

**Roasted King Scallops | Pressed Pork Belly & Creamed Leeks** 1,7,8,14

**Slow Braised Pork Cheek | Spiced Apple Compote, Crispy Kale, Jus** 1,14



**Treacle Cured Beef | Dauphinoise Potatoes, Celeriac Purée, Roast Shallot, Jus** 7,14

**Roast Monkfish | Ginger & Chilli Tomato Sauce, Parmentier Potatoes** 5,7,14

**Beetroot Wellington | Textures of Beetroot, Roasted New Potatoes, Vegan Jus [PB]** 2,13,14



**Chocolate & Coffee Mousse | Chocolate Ice-cream [PB]** 2,13

**Apple Clafoutis | Amaretto Custard, Vanilla Ice Cream** 2,4,7,10,14

**A Selection Of Fine Yorkshire Cheese | Chutney, Crackers, Celery** 1,2,7,13,14



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# 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](https://shop.provenanceinns.com)





# TERMS & CONDITIONS

Provisional bookings must be confirmed within 14 days of booking by paying a £10\* per person deposit (\*£20 per head deposit for Christmas Day and New Year's Eve bookings). 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 bookings.

Please note food service times for Christmas Eve, Christmas Day, Boxing Day, New Year's Eve and New Year's Day are as follows:

Christmas Eve 12-9pm, Christmas Day 12-4pm, Boxing Day 12-6pm  
New Year's Eve 12-9pm, New Year's Day 12-6pm



# BOOK YOUR FESTIVE EVENTS

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

01325 377556 | [EVENTS@THEBLACKBULLMOULTON.COM](mailto:EVENTS@THEBLACKBULLMOULTON.COM)  
[THEBLACKBULLMOULTON.COM](http://THEBLACKBULLMOULTON.COM)



PROVENANCE  
COLLECTION

