



Black Boys

Tel: 01263 732122 admin@blackboyshotel.co.uk

Available from 1st – 23rd December
Two course £29.95 available 12 - 4 Mon - Sat
Three course £37.95 available 12 - 8.30 Mon - Sat
Not available Sundays 12 - 5
£15 per person non refundable deposit

Christmas Menu 2023

TO START

Curried Parsnip Soup, Coriander Oil, Parsnip Bhaji (GF) (DF) (Vegan)

Hot Roast Scottish Smoked Salmon on Blinis, Beetroot Relish, Parmesan Panko Crispy Hens Egg, Chervil Oil
Prawn & Crayfish Stack, Heritage Tomato, Cucumber, Avocado Yoghurt, Beetroot Powder, Marie rose (GF)
Crispy Ham Hock & Smoked Chicken Terrine, Spiced Apple Gel, Toasted Brioche & Hazelnut Oil (GFOR)
Onion Panko Breaded Shin of Beef Croquette with Mushroom & Tomato Ragu, Horseradish Crème Fraiche
Truffled Goats Cheese Mousse, Chicory, Poached Pear, Toasted Hazelnuts, Chive Crumb (GF)

MAINS

Norfolk Turkey Crown, Pig in Blanket, Garlic & Rosemary Roasted Potatoes, Cranberry & Chestnut Stuffing,
Creamy Mashed Potato, Honey Roasted Carrot, Gravy (GFOR)

Tandoori Roasted Monkfish with Tikka King Prawns, Dukkha Crumb,
Lime & Chilli Flavoured Jasmine Rice, Garlic & Coriander Flat Bread

12 Hour Braised Venison Haunch, Potato & Celeriac Dauphinoise, Buttered Cavolo Nero,
Venison & Red Currant Sausage, Venison Jus

Brown Shrimp & Herb Stuffed Fillet of Loch Duart Salmon, Crab & Dill Arancini, Baby Spinach, Watercress Beurre Blanc (GF)

Chargrilled 16oz Swannington Beef Tomahawk, Roasted Tomato, Garlic Buttered Field Mushroom,
Crispy Onion Rings, Truffle & Parmesan Chips & Creamy Peppercorn Sauce (GFOR) (£8.50 Supplement)

Thai Green Vegetable & Chickpea Curry with Jasmine Rice & Vegetable Spring Rolls (DF) (Vegan)

Homemade Raclette, Nut Roast & Spinach Wellington, Hasselback Carrots, Rosemary Roasted Cauliflower,
Creamy Mashed Potato, Chestnut Mushroom Jus (Vegetarian)

DESSERT

Traditional Christmas Pudding, Mince Pie Ice Cream & Toasted Hazelnut Crumb

Cranberry & Almond Semi Freddo, White Chocolate & Orange Sauce, Macaron Biscuit

Lemon Curd Meringue Topped Lemon Posset, Raspberry Sorbet, Candied Lemon Shortbread (GF)

Milk Chocolate Brownie, After Eight Ice Cream, Chocolate Meringue Crumb, Honeycomb & Fresh Raspberries (GF)

Cinnamon Crème Brulee, Clementine Sorbet, Chocolate Chip Cookie

Trio Of Cheeses, Baron Bigod Brie, Cornish Yarg Cheddar, Cashel Blue Stilton with Fig Chutney,
Quince Jelly, Smoked Almonds, Grapes, Truffle Honey, & Artisan Biscuits

Dark Chocolate Cheesecake with Cherry Compote, Chocolate Sorbet & Cookie Crumb (Vegan)

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten
and other allergens are prepared and our menu descriptions do not include all ingredients.
Please ask a member of staff if you require assistance.

(GF) indicates Gluten Free, (GFOR) indicates Gluten Free on Request, (DF) indicates Dairy Free

