

Black Boys

Available from 1st – 24th December
Two course £26.95 Three course £33.95

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Christmas Menu 2021

TO START

Parsnip, Apple and Thyme soup, Smoked Dapple won tons, Spiced sour cream
Chicken Liver and Pistachio Parfait, Toasted Sourdough, red onion and whisky marmalade
Home cured gin and tonic salmon, apple and fennel salad, Horseradish cream and herb salad (GF)
Grilled Goats Cheese, fresh cranberry dressing, red chicory, candied walnuts and port poached pear (GF)
Confit Gressingham Duck leg, Roasted Plum, Hoi sin Sauce, cucumber and spring onion salad (DF)
Seared King Scallops, Cauliflower Puree, Crispy Pork Belly, chorizo oil (£3.50 supplement) (GF) (DF)

MAINS

Roasted Norfolk Turkey Breast, pig in Blanket, chestnut stuffing, Beef dripping roast potatoes, herb Roasted root vegetables, bread sauce and turkey gravy (GF on request)
Seared flat iron steak, Ox cheek fritter, Roasted shallot, blue cheese Dauphinoise, Peppercorn sauce and pancetta Sautéed sprouts
Baked gnocchi with butternut squash, Rosemary and Blue cheese herb crust, fig and Hazelnut salad
Cauliflower pakora, katsu curry, Sticky rice, Pickled Asian vegetables, Sesame greens (DF)
Sage and Crispy onion coated Cider braised Pork Belly, champ mash, Apple Jus and Tenderstem brocoli
Parsley and Parmesan Crumbed Lowestoft Plaice fillets, Wilted Spinach, king prawn and Lobster risotto, lemon and dill oil
Pan Roasted Hake Loin, brown shrimp and almond butter, patatas Bravas, buttered greens, Crispy squid (GF)
8oz butter Roasted fillet steak, King Prawn thermidor, fondant potato, (GF)
Charred Tenderstem, beef dripping carrot (£6.00 supplement)

DESSERT

Warm homemade Christmas pudding with either clementine custard or rum and raisin ice cream (GF)
British Cheeseboard, Frozen red grapes, quince jelly, celery and artisan biscuits
Lemon and stem ginger Posset, Italian Meringue, ginger Crumb and lemon Sorbet, (GF)
Individual sticky toffee pudding, Butterscotch sauce, banana and honeycomb ice cream
Triple Chocolate brownie, Mocha sauce, fresh raspberries and Contreau ice cream
Breaded Baron Bigod, balsamic and black pepper strawberries, digestive Crumb, red currant jelly

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