

Christmas at the Black Prince 2022

Starters

Puree of English Pea Soup
With truffle oil & parmesan crisps

Marinated Mozzarella Pearls with Cherry Tomatoes & Olives
Served on dressed salad leaves

Smoked Salmon Mousse
Served with wholemeal toast

Trio of Mini Sausage Rolls with Sage, Parmesan & Tomato
Served on dressed salad

Heritage Tomato & Shallot Bruschetta
Drizzled with olive oil

Main Courses

Traditional Roast Turkey or Nut Roast
Served with all the christmas vegetables & roast potatoes

Beetroot & Red Onion Tart Tatin (plant based)
Served with crisp dressed salad

Steak & Stilton Pie
Served with all the christmas vegetables & roast potatoes

Skinless Hake Fillet with a Delicious, Creamy Tahini Sauce
Sprinkled with toasted pinenuts & served with basmati rice

Desserts

Traditional Christmas Pudding
Served with brandy sauce

Belgian Chocolate & Pecan Tart
Served with double cream

Vanilla Ice Cream Sundae (plant based)
Served with hot fudge sauce & salted peanuts

Apple & Blackberry Crumble
Served with custard

A Selection of Cheeses
Served with crackers, glazed grapes & fig chutney

To Finish Homemade Mince Pies & Tea or Coffee

2 COURSES £20.00

3 COURSES £25.00

A £10 PER PERSON DEPOSIT WILL BE REQUIRED TO CONFIRM BOOKINGS
A 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES