



Black Lion
Christmas Menu 2017

Spiced pumpkin soup with sage & toasted walnut savoury scones

Port infused Pulled pork & black pudding bon-bons, glazed apple puree

Creamy garlic button mushrooms, parmesan crisps

Roast turkey, sage, apricot & cranberry stuffing, pigs in blankets, turkey gravy

Bodior Farm roast topside of beef, Yorkshire pudding & thyme gravy

Roasted vegetable filo parcel, creamed leeks

Roast salmon fillet, lemon butter cream sauce

(all served with roast potatoes, mixed vegetables)

Traditional Christmas pudding, sweetened rum

Glazed Cinnamon crème brûlée, apple compote, shortbread biscuit

Baked chocolate cheesecake, orange Chantilly cream

One course: £15.00, two courses: £20.00, three courses: £25.00