



Christmas Menu 2017

STARTERS

Winter Vegetable Soup

Served with crusty bread and butter

(Contains: Gluten, Celery, MILK)

Pan Fried Field Mushrooms

In a Tarragon, Garlic and cream sauce with toasted Brioche

(Contains: Gluten, Milk) (Can be made to be Gluten free & Vegan)

Chicken & Pork Terrine

With Pistachio & Cranberry served with Fruit Chutney & Ciabatta

(Contains: Nuts, Gluten)

Goats Cheese, Rocket & Red Onion Tart

Served with Seasonal Salad Leaves, Balsamic & Olive Oil Dressing

(Contains: Milk, Gluten, Eggs)

MAIN MEAL CHOICE

Roasted Sirloin of Welsh Beef

Thick Cut Served With a Rich Bordelaise Sauce with Shallots & Smoked Bacon

(Contains: Gluten, Egg)

Pan Fried Fillets of Sea Bass

Served on a Bed Ratatouille with Tomato Sauce

(Contains: Fish, Gluten, Milk)

Roasted Vegetable Lasagne

Served with Garlic Ciabatta

(Contains: Gluten, Egg, Milk)

Roasted Turkey Breast

Served with pigs in blanket and seasoned chestnut stuffing

(Contains: Gluten, NUTS) (Can be made to be Gluten free)

Roasted Mediterranean Vegetables, Pesto & Tomato Casserole

(Vegan & Gluten Free)

Chefs Selection of Market Fresh Vegetables, Rosemary Roasted Potatoes & Crushed Potatoes

DESSERTS

Traditional Christmas Pudding

Served with Brandy Sauce

(Contains: Gluten, Nuts, MILK)

Baked Vanilla Cheesecake

With Mon Yr Caramel Ice Cream & Winter Fruit Compote

(Contains: Egg, Milk, Nuts)

Trio of Welsh Cheese

With Fruit Chutney & Savoury Biscuits

(Contains: Milk, Sulphur Dioxide, Gluten)

Mon ar Lwy Ice Cream

Selection of Ice Cream

(Contains Eggs, Milk, Nuts)

Seasonal Fresh Fruit Salad

TO FINISH

Hand Made Mince Pies

Shortbread Fingers

Tetley Tea & Columbian Coffee

(Contains: Gluten, Nuts, Dairy)



Terms & Conditions of Bookings

Christmas 2017

We require a deposit of £5.00 a head to secure all bookings.

The balance of the booking and pre order must be in 2 weeks before.

The party organizer must collect all pre-orders and monies for your party; we will not accept individual calling in with single pre-orders and payments.

We are happy to reimburse any monies that are paid by a member of your party that is unable to attend so long as we are informed on the morning of your party by 9.30am at the latest. (Any money that will be due back to you will be paid on the day of the booking)

We strongly advise party organizer to have a list of each person's order, or have name cards with choice clearly marked on them. Service charge is not included in any of our prices.

These terms are in place to ensure the party booking goes smoothly and no guest is left without a meal or wrong choice.

Please contact Andrea for more information on 01286 673604 or email us on reception@black-boy-inn.com

Prices

Red days **3 Course - £24.00, 2 Courses - £20.95 or 1 Course - £15.95**

Blue days **3 Course - £19.95, 2 Courses - £16.95 or 1 Course - £11.95**

Yellow days **3 Course - £16.95, 2 Courses - £14.95 or 1 Course - £10.95**

Sittings

On busy days we will be serving more than 1 sitting during a Lunch/Dinner service, you will be informed at the time of making your reservation, on these days we will require the tables to be vacated once you have finished with your final course of Tea/Coffee. Also please be aware if you are on the later sitting you may be asked to have a drink in the bar if the tables are not quite ready. Thank you.

~ December 2017 ~						
MON	TUE	WED	THU	FRI	SAT	SUN
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25 No food	26	27	28	29	30	31 New Year eve menu

Drinks Menu*

Pre order for your party and save ££££

Bottle of Ruby Cockburn Port	£25
Two bottles Prosecco 75cl	£40
Two bottles of Champagne 75cl	£55
Bottle Of Crystal Champagne	£175
Bottle Of Dom Perignon	£120
Bottle of Sherry	£25
Bottle of Cherry or Green Sourz	£25
Buy 3 bottles of House Wine 3 for £41 choose from	Red/White/Rose a saving of £8

*** These Prices are pre order prices only and are not available on the night.**