



Christmas Menu 2019

STARTERS

Roast Butternut Squash Soup

with Sage Croutons & Garlic Oil

Home-made Chicken, Cointreau & Orange Pate

with Charred Sourdough Bread and Red Onion & Port Marmalade

King Prawn & Smoked Salmon Cocktail

served with Malted Bread

Plum Tomato Galette

with Balsamic Glaze & Herb Oil Dressing

MAIN MEAL CHOICE

Roast Breast of Turkey

with Duck Fat Roast Potatoes, Chestnut & Cranberry Stuffing, Pigs in Blankets & Pan Gravy

Thick-cut Roast Sirloin of Beef

with a Pink & Green Peppercorn Sauce

Pan-fried Fillet of Hake

served with a Tomato, Chorizo & Chickpea Stew

Vegan Nut Roast

served with a Garlic & Tarragon Flavoured Gravy

All main dishes served with Seasonal Vegetables and Mashed Potato

DESSERTS

Christmas Plum Pudding

with Brandy Sauce

Red Berry & Gin Cheesecake

with Winter Berry Compote

Mature Cheddar & Stilton Platter

with Savoury Biscuits & Celery

TO FINISH

Mince Pie

Shortbread Fingers

Tetley Tea & Columbian Coffee

100 ver -28-08-2019 If You Require Further Information on the Allergen Content of our meals. The head chef retains the option to refuse service for some allergen requests. We cannot guarantee against cross contamination. Please ask a member of staff and they will be happy to assist.

All meals are freshly cooked to order and there can be a delay of 40 minutes or longer at peak times.

Groups will be supplied with one bill for payment. All Menus are Subject to Change.

If sitting in Bars or outside, please order at the bars. The dining rooms are table service.



Terms & Conditions of Bookings

Christmas 2019

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 - £16.95**

Blue days **3 Course - £20.95, 2 Courses - £17.25 or 1 Course - £12.50**

Yellow days **3 Course - £16.95, 2 Courses - £14.95 or 1 Course - £11.95**

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 it aid service to buy your first drink at the bars. If you are on the later sitting you may be asked to wait in the bar if the tables are not quite ready. Thank you.

~ December 2019 ~						
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 Until 15.00hrs	25 No service	26	27	28	29
30	31					

Drinks Menu*

Pre order for your party and save ££££

Bucket Of 5 Corona	£15
Two bottles Prosecco 75cl	£45
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 £43 choose from	Red/White/Rose a saving of £8

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

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