



Christmas Menu 2022

STARTERS

Vegetable soup

With chunky bread

Smooth chicken liver pate

With toasted points and a balsamic & onion chutney

Traditional prawn cocktail

With shredded lettuce, Marie rose sauce & chunky granary bread

Fan of melon

With a citrus sorbet and raspberry coulis

MAINS

Traditional turkey with all the trimmings

With roasted potatoes, mashed potato, yorkshire pudding, pigs in blankets, roasted carrots, honey roasted parsnips, braised red cabbage, brussel sprouts, gravy and a sage and onion stuffing

Topside of beef with all the trimmings

With roasted potatoes, mashed potato, yorkshire pudding, pigs in blankets, roasted carrots, honey roasted parsnips, braised red cabbage, brussel sprouts, gravy and a sage and onion stuffing

Nut roast with all the trimmings

With roasted potatoes, mashed potato, yorkshire pudding, roasted carrots, roasted parsnips, brussel sprouts, gravy and a sage and onion stuffing

Fillet Of Salmon

With a white wine sauce, new potatoes, braised red cabbage

DESSERTS

Traditional christmas pudding

With brandy sauce

Ice cream – 2 scoops selection

Choice of vanilla, strawberry, or chocolate

With a florentine wafer and fresh fruit

Chocolate truffle cake

With fresh berries

Cheese And Biscuits

A Selection of brie, cheddar & blue cheese with onion chutney

1 Course £14

2 Course £18

3 Course £22

Sittings are 12pm - 3pm - 6pm

**Terms and conditions of bookings
Christmas 2022**

We require a valid credit/debit card to secure all bookings

The full balance and pre order must be paid 4 weeks prior to booking date

All payments to be made by bank transfer (quoting your booking reference) or by cheque, we will not be accepting cash payments

Pre orders to be emailed to reception@black-boy-inn.com same day or prior to balance being paid, please put Christmas deposit in the subject line along with your booking reference

The party organiser must collect all pre orders and monies for your party, we will not accept individuals calling in with single pre orders and payments

We are happy to reimburse monies for any member of your party that is unable to attend so long as we are informed before 9:30am on the day of your booking, any monies due back will be paid back into the bank account that was used to pay for the booking, on the day of the booking

We strongly advise the party organiser to have a list of each person's order



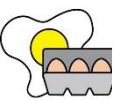












These terms are in place to ensure your booking goes smoothly and no guest is left without a meal or wrong choice

All bookings will be placed in either dining area depending on booking numbers, we are unable to guarantee a specific room

All bookings are subject to change



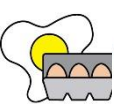












DISHES AND THEIR ALLERGEN CONTENT – BLACK BOY INN – XMAS 2022 Menu

v2

														
	1 Cereals containing gluten	2 Eggs	3 Fish	4 Peanuts	5 Nuts	6 Soya	7 Milk	8 Celery	9 Mustard	10 Sesame seeds	11 Lupin	12 Sulphur Dioxide	13 Crustac eans	14 Mollusc
<p>Vegetable soup <i>with chunky bread</i></p>	<p>✓ Barley/Rye</p>					<p>✓</p>	<p>✓</p>	<p>✓</p>						
<p>Smooth chicken liver pate <i>with toasted points and a balsamic & onion chutney</i></p>	<p>✓</p>						<p>✓</p>	<p>✓</p>	<p>✓</p>			<p>✓</p>		
<p>Traditional prawn cocktail <i>With shredded lettuce, Marie rose sauce & chunky granary bread</i></p>	<p>✓ Barley/Rye</p>	<p>✓</p>				<p>✓</p>	<p>✓</p>		<p>✓</p>			<p>✓</p>	<p>✓</p>	
<p>Fan of melon <i>With a citrus sorbet and raspberry coulis</i></p>														
<p>Turkey with all the trimmings <i>With roasted potatoes, mashed potato, yorkshire pudding, pigs in blankets, roasted carrots, honey roasted parsnips, braised red cabbage, brussel sprouts, gravy & sage and onion stuffing</i></p>	<p>✓ Barley</p>	<p>✓</p>					<p>✓</p>	<p>✓</p>				<p>✓</p>		
<p>Topside of beef with all the trimmings <i>With roasted potatoes, mashed potato, yorkshire pudding, pigs in blankets, roasted carrots, honey roasted parsnips, braised red cabbage, brussel sprouts, gravy & sage and onion stuffing</i></p>	<p>✓ Barley</p>	<p>✓</p>					<p>✓</p>	<p>✓</p>				<p>✓</p>		

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<p>Nut roast with all the trimmings <i>With roasted potatoes, mashed potato, yorkshire pudding, roasted carrots, roasted parsnips, braised red cabbage, brussel sprouts, gravy & sage and onion stuffing</i></p>					✓	✓								
<p>Fillet of Salmon <i>with a white wine sauce, new potatoes and braised red cabbage</i></p>			✓				✓					✓		
<p>Christmas pudding <i>with brandy sauce</i></p>	✓	✓		✓			✓					✓		
<p>Ice cream – 2 scoops selection Choice of vanilla, strawberry, or chocolate With a florentine wafer and fresh fruit</p>						✓	✓							
<p>Chocolate truffle cake <i>with fresh berries</i></p>				✓	✓	✓								
<p>Cheese and biscuits <i>A selection of brie, cheddar and blue cheese with onion chutney</i></p>	✓						✓					✓		

