



National Licensee of the Year (Good Pub Guide 2018 runner up)

Freehouse of the Year (Publican: National Finalist, East Midlands & East Anglia winner)



## The Black Bull Balsham Christmas Day Lunch 2018



£65 per person (£30 for up to 12 years old – half portion)

Parsnip Soup – *honey & cumin (poss gf) (v)*

Pan-fried Pigeon Breast – *apricot purée and curried lentils (gf)*

Lobster Tian – *prawn & pepper bisque, charred spring onion, lump fish caviar*

Butternut Squash & Ricotta Ravioli – *pine nuts, sage butter (v)*

Pan-fried Scallops – *caramelised shallots, orange (gf)*

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Traditional Roast Norfolk Turkey Breast & Leg – *all trimmings (poss gf)*

Poppy Seed Venison Wellington – *fondant potato, braised red cabbage, wilted spinach, spiced Madeira reduction*

Pan-fried Turbot – *saffron new potatoes, marinated fennel, courgette ribbons, crab croquettes, fish stock reduction (gf)*

Roast Jerusalem Artichokes - *salsify glazed carrots, port, pears (gf) (v)*

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Traditional Christmas Pudding - *brandy cream*

Vanilla Panna Cotta – *kumquat, ginger crumb*

Chocolate Marquise – *white chocolate custard, cranberry, chestnut*

Apple & Pear Pastry Stack – *yoghurt sorbet*

\*Selection of Cheeses – *with biscuits, celery, grapes & chutney*

\*Also available as an additional course after dessert (£8 supplement)

*v* vegetarian dishes

*gf* dishes that can be gluten free

To confirm bookings, card details are required. The full amount is non-refundable after 1 November. Payment will be taken on the day.

We hope we have provided a good selection above and so would ask for a pre-order by Monday 10<sup>th</sup> December.

Wine can also be pre-ordered – please see website.

Please note that a 10% service charge (paid direct to the staff) will be added to your total bill

