



The Black Bull Balsham Christmas Day Lunch 2019



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

Celeriac, Hazelnut & Truffle Oil Soup – *sourdough, butter (poss gf) (v)*

Smoked Duck Breast – *roast beetroot salad, orange reduction (gf)*

Grilled Lobster Tail – *shellfish broth, sourdough (poss gf)*

Chestnut & Onion Tarte Tatin – *mushroom & Madeira sauce (v)*

Pan-fried Scallops – *shallot purée, crispy shallots, chorizo (gf)*

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

Venison Haunch – *fondant potato, Savoy cabbage, carrot batons, spiced berry coulis, rich gravy (gf)*

Monkfish Tail wrapped in Parma Ham– *sautéed Brussel tops, roast parsnips, spiced squash purée (gf)*

Pesto Stuffed Roasted Butternut Squash - *wilted spinach, crushed hazelnuts, cranberries (gf) (v)*

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Traditional Christmas Pudding - *brandy cream*

Roasted Apple & Pear Mille Feuille– *Chantilly cream*

Chocolate Delice – *berry coulis, vanilla ice-cream*

Lime Panna Cotta – *chocolate & mint crumb*

*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

Tables can be booked to arrive from 12 noon to 2pm. The pub will close at 5pm.

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 9th 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

