

Black Boys

Available from 1st – 24th December
Two course £24.95 Three course £31.95

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Christmas Menu 2020

TO START

Roasted winter root vegetable soup with charred ciabatta and vegetable crisps (GFOR) (DF)

Trio of Swannington pork – crispy belly, slow braised pigs cheek, beer & treacle cured loin, bubble & squeak cider & honey jus

Seared Scottish king scallops with apple puree and crispy black pudding bon bons

Smoked salmon tian with apple sorbet, pickled cucumber, shallot, dill & celeriac remoulade (GF) (DF)

Baron Bigod & winter vegetable terrine, roasted figs, beetroot & truffle puree (GF)

Pan seared pigeon breasts with wild mushrooms, game chips and Cumberland jus (GF) (DF)

MAINS

Roast Norfolk turkey breast, pig in blanket, chestnut stuffing, goose fat roasted potatoes, seasonal vegetables (GFOR)

Coxford's fillet of beef wellington, caramelised onion & thyme mash, orange and honey roasted carrots and red currant jus

Chestnut & cranberry nut roast, olive oil roasted potatoes seasonal vegetables and tomato fondue

Sweet potato, red lentil and spinach curry with coconut rice, aloo gobi and naan bread (DF) (Vegan)

Baked smoked haddock, salmon, scallops & crevettes topped with smoked dapple mash served with seasonal vegetables (GF)

Prawn & dill crusted fillet of halibut, Hassel back potatoes, sauteed squash, pancetta wrapped fine beans with prawn beurre blanc

Chargrilled Coxford's Sirloin steak, Binham blue cheese stuffed portobello mushroom, balsamic roasted cherry tomatoes, rosemary roasted garlic & triple cooked chips (GF) (DF)

DESSERT

Traditional Xmas pudding, Cointreau custard (GFOR)

Sticky toffee pudding, banana and honeycomb ice cream sticky toffee sauce

Panettone bread & butter pudding with vintage marmalade ice cream

Nutmeg crème brulee, pistachio biscotti (GF)

Chocolate & honeycomb cheesecake with homemade honeycomb and salted caramel ice cream

Rum and raisin pannacotta, gingerbread man biscuit

White chocolate chip brownie, dark chocolate sauce, white chocolate and raspberry ice cream (GF)

Selection of Norfolk cheeses with biscuits, truffle honey and quince jelly (GFOR)

Italian ice creams or sorbets

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.

Please ask a member of staff if you require assistance.

Due to these exceptional circumstances this year we don't require a deposit, but pre-orders are helpful.

(GF) indicates Gluten Free, (GFOR) indicates Gluten Free on Request, (DF) indicates Dairy Free