



BLACKSHALE

BAR & KITCHEN



CHRISTMAS DAY MENU 2024

Christmas Day is a time for family, not for spending hours in the kitchen.

Let us handle the cooking so you can relax and enjoy the festivities!

We've crafted a locally sourced, freshly prepared, special set menu just for the occasion, detailed below.

After you make your booking, we'll send an email for you to pre-order, ensuring everything is perfectly prepared for your celebration.

Christmas Day with us is a popular choice, so we recommend booking early to secure your spot.

We look forward to celebrating with you at Blackshale Bar & Kitchen!

£79.95 per person.

Bubbles on arrival

Glass of Polloni Prosecco Frizzante.



Starters

Duck and pork terrine with cranberries, pistachios and toasted sour dough.

Port and chicken liver parfait with fig chutney and toast.

Smoked salmon with horseradish crème fraiche and roasted beetroot.

Celeriac, hazelnut and truffle soup served with crusty bread. *(vegetarian, vegan)*

Sweet potato and red onion tart with goats cheese and a balsamic reduction. *(vegetarian)*

Pan seared scallops with brown shrimp, lemon butter and crispy samphire.



Mains

Roast Norfolk black turkey with a cranberry and sausage meat stuffing, pigs in blankets and our own signature red wine gravy.

Roast sirloin of beef served pink with haggis stuffing and our own signature red wine gravy.

Mint crusted rack of lamb with potato terrine and a rosemary and port sauce.

Spiced cauliflower wellington with maple glazed parsnips and a rich red wine jus. *(vegetarian)*

Vegan turkey and bacon roulade with cranberry and vegan sausage meat stuffing. *(vegan)*

Pan roasted halibut with garlic king prawns and a prosecco sauce.



Desserts

Croquembouche a profiterole mini tower with hazelnut brittle and chocolate.

Christmas pudding spiced, fruity and topped with brandy sauce.

Chocolate and salted caramel cheesecake with raspberry compote and vanilla ice cream. *(vegan option)*

Panettone served hot with Baileys custard and salted caramel sauce.

Selection of British cheeses with artisan crackers and plum chutney.

To Finish

Coffee or tea with a chocolate Florentine truffle. *(vegan)*

We are happy to provide allergen guidelines for all our menu items – please speak to a member of the team. We take additional measures when notified of allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Service charge is not included in our pricing and 100% of all gratuities go to our front and back of house team members.