

# The Blackwood Christmas Menu 2018

## Starters

Butternut squash and sage soup with bread and butter.

Tiger prawns pan fried in garlic and saffron cream sauce.

Game terrine with red currant jelly and granary toast.

Roasted red pepper soufflé with balsamic drizzled pea shoots.

## Mains

Blackwood "Shooters Platter" of Venison steak, pheasant and stuffed partridge with roast root vegetables and roast potatoes. on a wooden platter for two people to share.  
(£5.00 supplement)

Vegetable Nut Roast with Apricot & Goats Cheese,  
With roasted seasonal vegetables.

Traditional roast Turkey, with roast potatoes, stuffing, pigs in blankets, parsnips and seasonal vegetables.

Slow roasted stuffed Partridge on dauphinoise potato, marsala wine and cream sauce, with a sauté of wild mushroom and leek.

Baked Scottish salmon fillet with a parsley cream sauce on crushed potato and roasted fennel, with baby carrots.

## Desserts

Handmade Christmas pudding with clotted cream.

Sticky toffee pudding with hot toffee sauce and vanilla pod ice cream.

Winter berry Eton mess.

Chocolate fudge cheesecake and clotted cream.

Cheese board of, Long Clawson stilton, Wensleydale with cranberries, cheddar and Cornish brie with biscuits, £2.50 supplement.

Available from Tuesday November 27th until Saturday 22nd Dec Excludes Sundays.

**For Party requirements after boxing day please ask for availability.**

3 course £28.00 p/h, 2 course £23.00 p/h.

Bookings Tel 01753 645672

[www.theblackwoodarms.net](http://www.theblackwoodarms.net)

For details of food allergies and intolerances please speak to one of the team.

Name of Booking
Date of booking
Number of guests
Time of booking
Phone number
Email address
Terms and conditions Available from Tuesday 27th November until Saturday 22nd December, Excludes Sundays. <u>3 course 28.00 p/h,</u> <u>2 course 23.00 P/h.</u> Unfortunately we are limited to parties of 12 max.£10.00 p/h non refundable deposit is required to secure the booking. Cash or credit / debit cards accepted. <b><u>We are unable to accept payments by cheques.</u></b> All parties must pre order food choices.10 % service is added to the final bill.  <b><u>To ensure your booking please return your booking form with the pre order and deposit 2 weeks prior to reservation date.</u></b>

<b><u>Booking Form</u></b>	
<b><u>Starters</u></b>	
Soup	
Prawns	
Game terrine	
Souflee	
<b><u>Main Courses</u></b>	
Shooters platter	
Vegetarian wellington	
Traditional Turkey	
Stuffed Partridge	
Salmon	
<b><u>Desserts</u></b>	
Christmas pudding	
Sticky Toffee Pudding	
Eaton mess	
Cheesecake	
Cheeseboard	



# **CHRISTMAS**

## **MENU**

### **2018**