

# The Blackwood Christmas Menu 2017

## 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, stuffed partridge and pigeon breast, roast root vegetables and roast potatoes.  
on a wooden platter for two people to share. (£5.00 supplement)

Mushroom, Cranberry, Brie & Hazelnut Wellington with roasted winter vegetables and a celeriac and sweet chestnut sauce.

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 Friday November 24th until Saturday 23<sup>rd</sup> 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.