

Christmas Day

Adult £54.95 Child £27.50

Booking Information

Ensure that you spend this special day with family and friends at one of our Blackrose pubs. We have the perfect setting for indulging and enjoying every moment of festive sparkle with those who matter the most.

Spoil yourself with our delicious four course menu, where you'll be spoilt for choice with fresh, quality festive food. We also serve up smaller portions of our Christmas Day Menu for our younger guests.

Christmas Day Menu is available on 25th December 2019.

A non-refundable deposit of £10 per person is required for all Christmas Day bookings to secure your reservation. Cancellations made with less than 7 days notice are liable for full payment. Full payment will then be required by 1st December 2019.

All Christmas Day parties are required to pre-order food by 1st December 2019

Early Booking Incentive

All adults who book before 1st November 2019 will receive a single serve bottle of house red, white or rose wine (175ml) complimentary when they eat on the day.

To find out more please get in touch with your local Blackrose pub

(VE) Vegan (V) Vegetarian (GF) Gluten Free

Starters

Spiced Parsnip and Honey Soup (V) (GF)
Served with parsnip crisps and a warm petit pain roll and butter

Kiln Roasted Salmon and Gin and Tonic Parfait*
A creamy fish parfait enhanced with Scottish kiln smoked salmon with a hidden gin and tonic centre served with petit pain roll

Hog Roast Pork, Sage and Onion Rilette
Slow roasted pork shoulder and belly enhanced with soft onions and sage in a traditional rilette served with toasted ciabatta

Mains

Traditional Hand Carved Turkey
Accompanied with pigs in blankets, Yorkshire Pudding, sage and onion stuffing and cranberry sauce served with a selection of seasonal vegetables and potatoes.

Portobello Mushroom, Sweet Potato and Stout Open Tart (VE) (GF)
An open tart filled with slices of portobello mushrooms, sweet potato and British stout filling accompanied by a selection of seasonal vegetables and potatoes

Plum, Honey and Star Anise Glazed Salmon
Scottish salmon fillet with a plum, honey and star anise glaze served with a selection of seasonal vegetables and potatoes.

Gressingham Duck Parcels with Pork, Orange and Apricot Stuffing
Accompanied by an orange sauce and a selection of seasonal vegetables and potatoes

Desserts

Chocolate and Clementine Torte (VE) (GF)
A gluten free chocolate brownie base with a clementine flavoured dark chocolate ganache, finished with gold shimmer and cocoa nibs served with orange sorbet

Traditional Christmas Pudding
Served with brandy sauce

Sicilian Limoncello Tart (V)**
Smooth Sicilian lemon curd enriched with limoncello liqueur, baked in a crisp sweet pastry tart served with fresh cream

Cheeseboard
Selection of cheeses served with frozen grapes, plum and apple chutney and savoury biscuit selection

Coffee and Chocolate Truffles

* 0.2% alcohol by volume ** 2% alcohol by volume