



# *The Bladebone*

'2017 England's Gastro Pub of the Year'

COME JOIN THE SEASONAL FUN WITH US....

Open Roaring fires



Christmas Music



Beautiful Over Sized Christmas Décor

ALONGSIDE...

Stunning Wines, Ales & Festive Drinks, Cocktails & Mock-Tails



Beautiful Seasonal Grub adding The Bladebone Touch to Old Classics



Impeccable Service with Comfortable Atmosphere

OUR SEASONAL MENUS ARE RUNNING FROM

LATE OCTOBER TO DECEMBER 23<sup>R.D</sup>

WITH SPECIAL MENUS

"CHRISTMAS EVE & BOXING DAY"

CHRISTMAS EVE 12NOON – 5PM | BOXING DAY 12NOON – 5PM



# The Bladebone

## IN THE BEGINNING...

Curried Spiced Parsnip Soup... Cumin & Coriander Oil, Onion Bhaji  
'Potted' French Goats Cheese Mousse, Pickled Radish, Sticky Onions... Rosemary & Malden Crostini  
Thai Red Monk-Fish & Tiger Prawn... Thai Scented Rice, & Micro Coriander  
Very! Local Venison Terrine, Parma ham, Bramble & Onion Compote... Sour Dough  
Scottish Oak Smoked Salmon... Heritage Beets, Pickled Shallots... Crème Fraiche & Horseradish, Brown Mini Loaf

## A GREAT MIDDLE...

### Gobble Gobble!!

Butter Roasted 'Norfolk' Turkey Breast & Stuffing 'n' Leg Ballotine of Turkey, Fluffy Roasted Duck Fat  
Roasty's, Honey Glazed Parsnip... with a Bucket of Seasonal Veg & Pouring stock Gravy

### Roasted Barbary Duck Breast

Butter Fondant Potato, Crispy Leg Croquette... Parsnip Puree, Roast Piccolo  
Parsnip, Spinach & Sticky Jus

### 16hour Braised Blade of Beef

A Bladebone "Signature Dish" ... Confit Shallot, Celeriac Puree, Buttery Lovers Mash... Bourguignon Sauce,  
Maple Parsnip & Root Vegetables

### Cornish Cod

Wrapped in Parma Ham & Pan Roasted... On Creamy Smoked Bacon, Brussels & Savoy...  
Crispy Rosemary Parmentiere Potatoes... Samphire & Spinach, Caramelised Lemon

### The Fillet of Black Beef Wellington!! - £6 Supplement

Stunning Fillet! Wild Mushroom 'n' Thyme Duxelle Cooked in Buttery Puff-Pastry, Medium Rare!  
Garlicky Dauphinoise, Wrapped Vegetables & Sticky Jus

## WHAT AN ENDING....

### "Tonka Bean Panna Cotta..."

Spiced Plum Compote, Almond & Praline Tuile

### A Proper Slice of Mince Pie!

Cornish Clotted Cream, Little Pot of Vanilla Brandy Custard

### Sticky... Bourbon... Toffee... Pudding!

Another "Bladebone Signature Dish" Toffee Sauce & Vanilla Bean Ice-Cream

### 4 Cheese Board

Aged Stilton! Cranberry Wensleydale! Cornish Yarg! & French Brie! ... Spiced Pear Chutney, Grapes 'n' Crackers

### Chocolate Mousse

Poached Pear, Sticky Walnuts... Silky Coffee Ice-Cream

\*\*\*Festive Menu is by Pre-Order only\*\*\*

\*All our food is prepared and cooked by us, any dietary requests or requirements can be made possible during the booking process\*

\*\*\*PLEASE ALSO SEE BOTTOM OF NEXT PAGE\*\*\*

# The Bladebone

## "VEGETARIAN OFFERING"

'Live Life on The Veg!'

### TO BEGIN...

Curried Spiced Parsnip Soup... Cumin & Coriander Oil, Onion Bhaji  
'Potted' French Goats Cheese Mousse, Pickled Radish, Sticky Onions... Rosemary & Malden Crostini  
Thai Red Vegetable Curry, Thai Scent Jasmine Rice, Tempura Courgette  
Wild Mushroom, Cranberry & Aged Brie Springroll, Butternut & Sage

### A GREAT MIDDLE...

Roasted Vegetable, Chickpea & Halloumi Strudel  
Roasted Veg, Tomato & Chickpea with Charred Halloumi in Filo Pastry, Spiced Tomato Arrabiatta... Potato Daupine & Spinach  
Pan-Fried Gnocchi  
Parmesan Gnocchi... Roast Artichoke & Butternut... Spinach & Wild Mushroom, Pesto Cream  
Crispy Lovers Potato & White Truffle Rosti  
Fricassee of Wild Mushroom, Spinach, Kale... Wrapped Vegetables, Root Vegetables... Salsa Verdi Split Cream

### WHAT A ENDING...

**\*\* Please See Main Menu ☺ \*\***

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THE PRICES

DAY-TIME

£20 - 2 COURSE \ £27 ½ - 3 COURSES

EVENINGS

£27 ½ - 2 COURSE \ £35 - 3 COURSES

### Please Note

We can, with Prior Notice... amend any of the listed dishes to match any dietary Allergy requirements...

The Bladebone

due to the complexity of our food we are unable to adapt menus on the Day of the Event