

Black Buoy

FREE HOUSE

Christmas Day Lunch Menu 2019

£75 per person & £45 per child (under 12)

Arrive 1.30pm for 2.00pm sitting

- Starters -

Game terrine with roasted walnuts and dried cranberries served with pear chutney, melba toast, and a land cress and tomato salad *

Scallop tartare served with a crème fraiche and avocado mouse topped with fraises' lettuce *

Goats cheese, fig and onion tart served with lamb's lettuce and topped with sesame seed dressing V

Jazz apple, carrot, fresh ginger and turmeric soup served with kale crisps and crusty roll Ve *

- Mains -

Roast turkey with all the trimmings *

Vegetarian nut roast with all the trimmings Ve

Seabass, prawn and mussels en papilotte spiced with orange and ginger served with purple potatoes and fresh vegetables *

Venison and wild mushroom wellington served with parsnip puree, chantenay carrots, brussel sprouts and a side of red cranberry jus

Leek, mushroom and garlic wellington served with parsnip puree, chantenay carrots, brussel sprouts and a side of red cranberry jus V

Open ravioli with squash and porcini mushrooms topped with truffle oil served with crusty bread and a rocket and tomato salad Ve

- Desserts -

Chocolate orange cheesecake topped with candied zest served with orange sorbet and chocolate pieces V

Pear frangipane tart with caramelised top served with vanilla clotted cream ice cream V

Christmas pudding served with brandy cream Ve

Cheeseboard with Roquefort, Manchego and Camembert served with dried cranberries, apricots, pistachios, fig and cranberry crackers, grapes and spiced chutney V *

Followed by choice of tea or coffee & mince pies

* These dishes can be modified to be gluten free, please ask for details - some modifications may NOT be suitable for coeliacs.

