

Christmas Menu

To Begin

SMOKED MAPLE HAM TERRINE
confit pear, malt roasted onions, spiced pineapple jam

HOT SMOKED POLLOCK & SALT COD FISH CAKE,
mushy pea tartare, slow roasted tomato ketchup

PUMPKIN, PICKLED POTATO AND CHARLTON CHEDDAR SOUP
raisin croutons

PORTOBELLO MUSHROOM, CHESTNUT AND CIDER CRUMBLE
candied pumpkin seed and onion brioche

Main

(all served with a selection of seasonal vegetables)

ROAST TURKEY, WITH SAGE & ONION STUFFING
with a pork scratching & cranberry crust, bacon wrapped sausages and bread sauce

SLOW COOKED SHIN OF BEEF
red wine, garlic & smoked tomato rigatoni, beef dripping bread crumbs and crispy shallots

ROASTED FILLET OF SALMON
baked potato gnocchi, caramelized cauliflower puree with a brown butter mayonnaise

HONEY ROASTED HASH BROWN,
grilled aubergine, barrel aged feta, with pomegranate, buckwheat and apple slaw

To Follow

FIG AND PLUM STICKY TOFFEE PUDDING
with egg nog custard

RICE PUDDING BRULÉE
with baked apple compote

CHOCOLATE FUDGE CAKE
with dark chocolate ice cream and hazelnuts

BLACKSMITHS CHEESE SELECTION
frozen grapes, apple custard jam and water biscuits

Add coffee or tea and mini mince pies £3.50




THE
BLACKSMITHS

01243 785 578

Allergy advice: All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Although we take great care in removing all bones from the fish, an occasional bone may still be present.

THREE COURSES £24.95
TWO COURSES £19.95

Party Name:

Date & Time:

Number of Guests:

Name

Starter

Main

Pudding

Deposit £10/person =

Please note any allergies along with the party members name and any other comments, thank you.