ROASTED BUTTERNUT SQUASH AND SAGE SOUP

crispy sage, toasted pine nuts, sourdough bloomer

CIDER AND APPLE BRAISED HAM HOCK TERRINE

plum chutney, crispy capers, toasted sourdough

SMOKED SALMON

roasted beetroot puree, prawn waldorf salad

CHICKPEA & TAHINI PATE

toasted sourdough, sweet chilli jam



ROASTED TURKEY BREAST

pigs in blankets, sage and onion stuffing, roast potatoes, parsnips, seasonal vegetables & gravy

24HR BRAISED SHIN OF BEEF

truffled mashed potato, braised red cabbage, parsnip crisp, bourguignon sauce

MUSHROOM & CHESTNUT WELLINGTON

roast potatoes, parsnips, seasonal vegetables & vegan gravy

PAN ROASTED SALMON

dauphinois potato, seasonal vegetables, dill cream sauce



CHRISTMAS PUDDING

brandy crème anglaise

CHOCOLATE & ORANGE BRIOCHE BREAD AND BUTTER PUDDING

crème anglaise

ESPRESSO CRÈME BRULLE

shortbread.

STICKY TOFFEE PUDDING

salted caramel sauce, vanilla ice cream

CHEESEBOARD

black bomber, Perl wen, Perl las, grapes, apple, fig chutney, assorted crackers

2 courses £24.90 3 courses £31.90

Served Lunch Time 12-2pm Or Evening 6-8pm – Bookings Only (Minimum Booking 8 People)

Available from 29th November – 20th December 2024 subject to date & time availability/bookings

£10pp non-refundable deposit required at time of booking

pre order required 1 week prior to party date

To Make Enquiries Or To Book Your Christmas Party With Us Call 01545 560122

Or Email blacklion.newquay@outlook.com

all details available on our website www.blacklionnewquay.co.uk

For any dietary requirements please contact us to discuss options on any meal choice