



BLACK LION HOTEL

CHRISTMAS PARTY MENU

STARTERS

- Leek & Potato Soup** with Waslingham Cheddar potato dumplings (V)(Ve*)(DF*)(GF)
- Shredded Sprout Taco** with crumbled feta, pickled red onion & a tomato & red pepper salsa (DF*)(GF*)(V)
- Norfolk Pork & Black Pudding Scotch Egg** with cranberry & tarragon mayonnaise (DF)
- Prawn & Norfolk Smoked Salmon Cocktail** with Brancaster vodka marie rose sauce & gem lettuce (DF)(GF*)

MAIN COURSE

- Slow Roast Turkey Crown** with duck fat roast potatoes, pigs in blankets, cranberry & chestnut stuffing, sprouts in chestnut butter, roasted carrots & parsnips & red wine gravy (GF)(DF*)
- Smoked Streaky Bacon Wrapped Chicken Breast** with duck fat pommes anna, glazed carrots, kale & a wholegrain mustard & tarragon cream sauce (GF)(DF*)
- Sea Reared Trout** with rosemary & garlic hasselback potatoes, tartare beurre blanc & buttered kale (GF)(DF*)
- Butternut Squash, Spinach & Chestnut Vegan Shortcrust Pie** with herby roast potatoes, sage & onion stuffing, sprouts, roasted carrots & parsnips & red wine gravy (DF*)(V)

DESSERT

- Rich Chocolate Mousse** with amaretto cherries, almond crumb & chantilly cream (GF*)(DF*)
- Black Lion Homemade Christmas Pudding** with proper custard (DF*)
- Salted Caramel Frozen Parfait** with glazed bananas & caramel sauce (GF)

2 Scoops of Ronaldos Ice Cream or Sorbet

2 COURSE £28.95 / 3 COURSE £36.95

Call 01328 598866 or email
blacklionwalsingham@gmail.com

WWW.BLACKLIONNORFOLK.CO.UK