



THE  
BLACK LION

## CHRISTMAS DAY MENU

### SNACKS

Tarragon and goats cheese tart | mackerel pate | black pudding croquette

### START

Beetroot & Apple cured Chalk Stream Trout, Champagne pickled Cabbage, Linseed Cracker **GF DF**

Roscoff Onion soup, Parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, Date & prosciutto **GFA**

### MAIN

Roast Shalford Turkey, Pigs in blankets, Apricot & Chestnut Stuffing, Cranberry Sauce, Gravy **GFA**

*Brussel Sprouts & Pancetta , Roast Potatoes, Honey Glazed Seasonal Roots*

Miso Marinated Monkfish, Sea vegetable & Mussel Broth, Crispy Cavolo Nero **GF**

Butternut Squash & Mushroom Pithivier, Tempura Enoki, Parsley & Celeriac Cream **VG**

Barsham Beer Braised Ox Cheek, Rosti Chip, Fennel & Sprout top Remoulade, Shallot **GF**

### DESSERT

Lillypud Christmas Pudding, Brandy Custard, poached Clementine **VG**

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, Orange Crème Fraîche, Tiffin

### EXTRA COURSE

Binham Blue,

Caramel apple, Sesame cracker

### AFTERS

Teas & Coffees

### Petit fours:

Mince pie, Dark chocolate fudge, Praline choux bun