



THE BLACK BULL
BAR AND RESTAURANT

Christmas menu

1-24 DECEMBER
2 COURSE £28.95 | 3 COURSE £34.95

CHRISTMAS DAY
3 COURSES £59.95

@THEBLACKBULLDALKEITH



WWW.BLACKBULLDALKEITH.CO.UK



Merry Christmas

STARTERS

Roasted butternut squash & parsnip soup
rosemary, crème fraîche with toasted focaccia & butter.

Classic Prawn Cocktail

*north Atlantic prawns, home-made Marie Rose sauce,
baby gem lettuce, tomato, cucumber, lemon wedge*

Smoked Duck Terrine

melba toast, butter, raspberry jus

MAINS

Braised Turkey Ballotine

filled with sage and onion stuffing, served with all the trimmings

Oven Baked Salmon Supreme

Bearnaise sauce, baby broccoli, sauteed new potatoes (gf)

Wild Porcini Mushroom Risotto,

*white wine, lemon & cream,
finished with herb oil & vegetarian parmesan (v)*

Slow Cooked Braised Beef Cheeks

*red wine, onion & rosemary jus, buttery mash,
honey & mustard glazed carrots & parsnips*

DESSERTS

Traditional Christmas Pudding

warm brandy sauce

Chocolate Gateau

chocolate sauce, vanilla ice cream

Cheese Board (£5 supplement)

*Blue cheese, Red Leicester, Brie, grapes, apple,
caramelised onion chutney & oatcakes*

TO FINISH

Tea £2.00 Coffee £2.60

BOOKING TERMS

10.00 pp non-refundable cash deposit is payable in advance.

Due to the nature of our cooking and size of our kitchen, we cannot guarantee that any item is 100% free of any allergenic substances. Please make your server aware of any allergies.

