

Festive Fayre

Served Monday to Saturday from November 23rd to December 23rd

Starter & Main £19.95 Add a Dessert £5.95



Starters

Creamy Peppercorn & Portobello Mushrooms (V) with crumbled Leicestershire Stilton on toasted sourdough

Creamy Curried Carrot & Butterbean Soup (V) topped with chive crème fraîche and served with sourdough bread

Chicken Liver Pâté with sticky fig chutney and toasted sourdough

Lemongrass & Chilli Prawns: Tail-on butterfly prawns encased in sticky chilli sauce then coated in golden breadcrumbs, served with fresh pico de gallo salsa

Four Cheese Melting Pot with smoked bacon lardons and herb crumb, served with toasted sourdough fingers

Mains

All served with sage & onion salted roast potatoes, orange & thyme brussels and a festive medley of herb roasted winter vegetables including sweet potato, carrots, leeks and parsnips at your table.

Roast Norfolk Turkey with apricot & cranberry stuffing and pigs-in-blankets

10oz Blackgate Prime Rump Steak served with roasted vine tomatoes, homemade onion rings and creamy peppercorn sauce (+£3.00)

10oz Blackgate Signature Ribeye Steak served with roasted vine tomatoes, homemade onion rings and creamy peppercorn sauce (+£6.00)

Salmon & Spinach Wellington with prawn butter sauce in golden puff pastry

Chicken Supreme served on the bone with creamy peppercorn sauce, roasted Portobello mushroom and crumbled Stilton

Cauliflower, Spinach & Lentil Pie (V) with rich vegetable gravy

Desserts

Traditional Christmas Pudding served with brandy cream

Raspberry Gin Cheesecake: Creamy New York cheesecake topped with tangy raspberries and gin jelly, served with pouring cream

Terry's Chocolate Orange Cheesecake: Creamy vanilla cheesecake topped with Terry's Chocolate Orange pieces and rich chocolate sauce, served with pouring cream

Tarte au Citron: A sweet pastry tart filled with zesty lemon centre, finished with chunky berry coulis and served with pouring cream

Toffee Apple Crumble served with a generous jug of custard

*Please see our separate gluten free and vegan menus
This is a preview menu for Christmas 2022. All details are subject to change.*