

JOIN US FOR
CHRISTMAS
AT THE BLACK STAR

HOW TO BOOK

CALL US: 01299 488 838 / EMAIL US: INFO@THEBLACKSTAR.CO.UK

the
BLACK STAR

To Start

All served with wholegrain bread or a gluten free roll

Luxury Duck Liver, Orange & Cognac Liqueur Pate **Gf**

Served with apple and real ale chutney

Coarse Farmhouse Pate **Gf**

Served with apple and real ale chutney

Prawn Cocktail **Gf**

Tomato & Basil Soup **V Ve Gf**

Main Course

Roast Turkey

Served with deliciously roasted potatoes, parsnips, seasonal veg, stuffing, pigs in blankets and our signature meat gravy

Roast Beef

Served with deliciously roasted potatoes, parsnips, seasonal veg, stuffing, pigs in blankets and our signature meat gravy

Vegetable Roast **V**

Roasted parsnip, carrot, potato, onion and spinach finished with apricots for a hint of sweetness. Served with delicious roasted potatoes, parsnips, seasonal veg, stuffing and a choice of vegan, vegetarian or our signature meat gravy
(Vegan option available at request)

Desserts

All served with a choice of cream, custard or ice cream

Christmas Pudding

Six Layer Chocolate Fudge Cake **V**

Chocolate and Cherry Mousse **V Ve Gf**

Trillionaires Tart **V Ve Gf**

Cheese Board (£4 Supplement)

A delicious selection of cheeses with ale and apple chutney, crackers and grapes

Christmas Day

12:00 and 3:00 Sitings

Adults - £70

Children U14 - £35

50% non-refundable deposit per person to be paid upon booking.
Balance to be paid by the 18th December

Christmas Fayre

Available throughout December

1 Course - £15

2 Courses - £20

3 Courses - £25

£10 non-refundable deposit per person to be paid upon booking

Allergen Notice

Our food is prepared in areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let the team know

V = made with vegetarian ingredients

Ve = made with vegan ingredients

Gf = made with gluten free ingredients