BLACKMOOR
DINING & EVENTS
AT
WESTBOURNE
HOUSE

Sunday Dinner – 7th December

2 courses £25.00 - 3 courses - £30

Sittings 1pm - 2pm - 3pm - 4pm

"Dan's Dangerous" Mulled Wine upon Arrival

Starters

Roasted wild forest mushrooms, creamy Yorkshire blue cheese sauce, sage, cranberry and hazelnut crouton

Smoked duck and duck liver pate, Cumberland sauce and house pickles

Crab Tian, roast tomatoes, avocado, lemon and chive dressing

Mains

Roast turkey, pigs in blankets, apricot & chestnut stuffing served with cranberry & port gravy with all the trimmings

Slow cooked winter spiced beef brisket, celeriac, horseradish & parsnip puree served with smoked whiskey sauce

Roasted hearty vegetable pie, blue cheese & port sauce (v)

All main courses served with roast potatoes & winter vegetables

Dessert

Christmas Pudding and brandy sauce served with Baileys ice cream

Local cheese & biscuits and Christmas chutney

Sour lemon tart, brandy poached cherries with cinnamon cream

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Yorkshire Tea & Coffee available upon request

Christmas crackers included on all tables ~ Kids under 12 eat free ~ Children's menu available upon request

For enquiries & bookings please get in touch

07833 767 682 or 01943 467 062

enquiries@blackmoordiningandevents.com

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