

# Christmas at the Black Prince 2021

## Starters

**Spicy Cauliflower & Almond Soup**  
Served with a warm bread roll & butter

**Red Lentil & Carrot Kofta**  
With pomegranate, coriander & tahini (plant based)

**Crab Croquettes**  
With pickled ginger

**Pâte Maison**  
Served with brown toast

## Main Courses

**Traditional Roast Turkey or Nut Roast**  
Served with all the trimmings

**Pan Fried Fillet of Hake**  
With roast provencal vegetables, basil oil, red pepper syrup & sautéed potatoes

**Wild Mushroom & Guinness Pie**  
Served with roast potatoes & seasonal vegetables (plant based)

**Beef Olives with Sausage meat & Sage Stuffing**  
Served with creamy mash & festive trimmings

**Chicken, Fennel & Lemon Risotto**  
Topped with parmesan shavings

## Desserts

**Traditional Christmas Pudding**  
Served with brandy sauce

**Apricot & Frangipane Tart**  
Served with devon clotted cream

**Chocolate Brownie**  
Served with dairy free ice cream (plant based)

**Sticky Toffee Pudding**  
Served with double cream

**A Selection of Cheeses**  
Served with crackers, grapes & fig chutney

**To finish homemade mince pies & Tea or Coffee**

**2 courses £19.00**

**3 courses £24.00**

**A £10 per person deposit will be required to confirm bookings**  
**A 10% Service Charge will be added to all tables**