

BLACKMOOR

Sample Menu

3 Courses

Starters

French Onion Soup (v)

Smooth Chicken Liver Pate
Onion and Balsamic Chutney - Focaccia

Beetroot Cured Salmon Gravavlax
Tomatoes - Balsamic Caviar

Mains

Slow Roast Beef
Dauphinoise Potato - Red Wine Sauce

Lemon Thyme Marinated Chicken Supreme
Garlic & Rosemary Roast Potatoes - Creamy Mushroom Sauce

Portobello Mushroom Tart (v)(ve)
Sweet Potato - Stout

All main courses are served with a panache of vegetables

Desserts

Triple Chocolate Brownie (v)
Cherry Sauce

Lemon Tart (v)
Raspberry Coulis

Yorkshire Cheese Board (v)
Poached Pear - Water Biscuits

This is a pre order menu

All choices must be made at least 7 days prior to your event

Food allergens and intolerances

Should you have any concerns about a food allergy or intolerance, please speak to a member of our team, before ordering food and drinks.