



Make it a Black Dog Christmas

We always make sure Christmas at The Black Dog is a festive affair with warm welcoming service. We plan to dress the pub in stunning Christmas decorations to put you all in the mood for indulgence!

FOR CUSTOMERS LOOKING TO BOOK A CHRISTMAS PARTY WITH US WE CAN OFFER:

A set-menu for lunch or dinner - bookings up to 50+

A Christmas canapé / sharing platter menu - bookings for 15+.
Space can be booked inside the pub, alternatively in the covered, heated patio area
(exclusive hire also available)

*There will also be our daily changing menu where you'll find Christmas themed dishes.
At the bar we'll be serving Mulled Wine as well as Mulled Cider and other festive cocktails.*

TO MAKE A BOOKING:

Talk to the bar staff when you're next at the pub. They'll be happy to help you.

Email us at: info@theblackdogvauxhall.com

Call us on 0207 735 4440

Meanwhile why not keep up to date?

🐦 Follow us @theblackdogse11 for Dog's Dinner updates, bar banter and exclusive offers.

📘 Like us at 'The Black Dog' for updates and promotions

📺 Follow us @theblackdogvauxhall

Christmas

The Black Dog Christmas 2018 3 courses

£32.00 per person

£4 a glass of Black Dog mulled wine on arrival

On the table on arrival:

Nocellara Olives, French bread, Normandy butter (v)

STARTERS

Red & golden beetroot, Watercress, Rosary goat's cheese, toasted pine nuts (v) (vg without cheese) (gf)

Oak smoked salmon, Caper berries, shallots, lemon, rye toast

Serrano ham, celeriac remoulade, endive, raspberry vinaigrette (gf)

Cauliflower soup, vegan cheddar, toasted almonds (vg)

MAIN COURSE

Roast Norfolk turkey, roasted root vegetables, Savoy cabbage, Brussel sprouts, sage stuffing, pigs in blankets, goose fat roasted potatoes, gravy (gf - no stuffing, no pigs in blankets, gf gravy)

Vegan Christmas roast - Savoy cabbage parcels rolled with nuts, oatmeal & seeds, roasted root vegetables, Brussel sprouts, sage stuffing, olive oil roasted potatoes, gravy (vg/gf - no stuffing, gf gravy)

Roasted cod, bubble & squeak hash, clam & chervil sauce, wilted spinach

Enochi, shimeji & eringi mushroom risotto, parmesan crisp, micro herbs (v/gf)

French trimmed veal chop, roasted purple carrots, game chips, stem broccoli, red currants, mushroom & whiskey cream sauce (gf)

DESSERT

Salted caramel ice cream, pistachio ice cream (gf)

Christmas pudding, brandy butter, winter berries (gf on request)

Knickerbocker glory

Trio of sorbets (mango, cassis, pear) (gf without wafer)

British cheeseboard: Applewood smoked cheddar, Cornish yarg, Somerset brie, Blacksticks blue
+£5 supplement (also available as a 4th course at £9 per head)

Please let a team member know if you have any special dietary requirements. All of our dishes may contain allergens – please ask your waiter.
A discretionary 12.5% service charge is added to your bill. All prices quoted are inclusive of VAT.

Christmas



CHRISTMAS CANAPÉS

£15 per head for five choices

£17 for six choices

walked around (minimum order for 30ppl)

Prawn cocktail, baby gem – *served cold (gf)*

Smoked salmon, cream cheese blinis – *served cold*

Mini cheeseburgers – *served warm*

Salt & pepper tiger prawns, guacamole – *served warm on a ramen spoon*

Mini steak sandwich, caramelised onions, béarnaise – *served warm*

Chanterais melon & seranno ham skewers – *served cold (gf)*

Marinated tofu, miso, crispy leek skewers – *served cold (vg)*

Fig & blue cheese tart – *served warm (v)*

Wild mushroom arancini – *served warm (v)*

Crispy pork belly, apple puree – *served warm (gf)*

DESSERT CANAPÉS

£6 per head for two choices

£8 per head for three choices

Selection of chocolate truffles

Mini Bakewell tart, strawberry puree

Salted caramel brownie bited

Mini Christmas pudding, brandy butter (*gf on request*)

Nutella donuts, chantilly

Strawberries & chocolate sauce (*gf*)

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SHARING PLATTERS

Served on the tables

- Fish goujons, hand cut chips — £20
- Beer battered tiger prawns, chilli jam — £28
- Turkey goujons, sweet potato fries, cranberry mayo — £20
- Black Dog cheeseburger sliders — £35 (*minimum order 3 platters*)
- Steak & caramelised onion skewer, béarnaise — £38
- Falafel, houmous, grilled mixed vegetables (vg) (gf) — £20 (*minimum order 2 platters*)
- Mini stuffed peppers, olives, pesto, tapenade, breadsticks (v) — £22 (*minimum order 2 platters*)
- Marmalade and sage cocktail sausages — £15

BOWL FOOD

1 option £6.50 p/h / 2 options £12.50 p/h / 3 options £17.50 p/h + service at 12.5%
Served in our 100% recycled cardboard bowls

- Pulled turkey slider, red cabbage slaw, cranberry mayo
- Noodles with tofu veggie (v) or/ chicken
- Fish & chips, tartar sauce
- Macaroni Cheese (v)
- Chilli con carne, guacamole, sour cream
- Thai curry – vegetables (vg) or/ chicken
- Ravioli, tomato sauce, shaved parmesan (v)
- Cumberland sausage, mash, gravy
- Mini burgers

ANTIPASTI

Serves 8-10 persons

Antipasti 1 — £55 ea

Serrano ham, salsichon, chorizo, lomo, rocket salad, Nocellara olive, sourdough toast, manchego

Antipasti 2 — (v) £ 45 ea

Mozarella pearls, artichoke heart, pickles, tapenade, roasted Mediterranean vegetables, nocellara olives, red pesto, french bread

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