



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 2019 Set Menu

£35 per person

On arrival:

French baguette, Normandy salted butter

STARTERS

Apple, radish, frozen grape, endive salad, caramelised walnuts, stilton dressing (*gf*) (*vg w/o cheese*)

Oak smoked Loch Duart salmon, sweet & sour radishes, cucumber salad (*gf*)

Bresaola, shaved parmesan, toasted pine nuts, rocket & watercress salad (*gf*)

Heritage carrot & ginger soup, coconut cream, (*vg*, *gf*)

MAIN COURSE

Roast Norfolk turkey, roasted root vegetables, Brussel sprouts, sage stuffing, pigs in blankets, red cabbage, goose fat roasted potatoes, gravy (*gf-w/o stuffing*, *pigs in blanket*, *gf gravy*)

Pan fried Barbary duck breast, colcannon hash, wilted spinach, fresh red currants, blackcurrant jus (*gf*)

Vegan Christmas roast, roasted root vegetables, Brussel sprouts, sage balls, vegan pigs in blankets, red cabbage, olive oil roasted potatoes, vegan gravy (*vg*)

Beetroot & goats cheese gnocchi, Queen oyster mushroom, spinach cream, truffle oil (*v*)

Seared cod fillet, langoustine bisque, purple kale, crushed Jersey royals

DESSERT

Black Dog Winter berry cranachan, shortbread (whiskey, oats, honey, whipped cream, mixed berries) (*gf w/o shortbread*)

Chocolate fondant, whiskey chantilly cream

Christmas pudding, brandy custard (*opt.* *gf*)

Trio of sorbet (blackcurrant, mandarin, pear) (*vg*)

British cheeseboard

+£4.00 supplement (Also available as a 4th course at £8 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 service charge will be added to your food bill at 12.5%. All prices include VAT at 20%

Christmas

CHRISTMAS CANAPÉS

£15 per head for five choices

£17 for six choices

walked around (minimum order for 30ppl)

Endive, Roquefort, toasted walnut – *served cold (gf,v)*

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 bites

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

Nutella donuts, chantilly

Strawberries & chocolate sauce (*gf*)

Strawberries & chocolate sauce (*gf*)

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 service charge will be added to your food bill at 12.5%. All prices include VAT at 20%

Christmas

SHARING PLATTERS

served on the table

Fish goujons, hand cut chips — £20

Beer battered tiger prawns, chilli jam — £28

Turkey goujons, sweet potato fries, cranberry mayo — £25

Black Dog cheeseburger sliders — £35 (*minimum order 3 platters*)

Steak & caramelised onion skewer, béarnaise — £38

Falafel, hummus, grilled mixed vegetables (vg) (gf) — £22 (*minimum order 2 platters*)

Mini stuffed peppers, olives, pesto, tapenade, breadsticks (v) — £22 (*minimum order 2 platters*)

Marmalade and sage cocktail sausages — £15

Veggie cheeseburger slider — £35 (*minimum order 3 platters*)

Lamb kofte, pitta bread, tzatziki — £30

Halloumi and grilled vegetables brochettes — £25

ANTIPASTI

Serves 8-10 persons, minimum order 2 platters

Meat Antipasti — £55 ea

Serrano ham, salsichon, chorizo, lomo, rocket salad, Girraffa olive,
French baguette, pesto

Vegeterian Antipasti — £45 ea

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

Cheese Antipasti — £50 ea

Comte, Cornish yarg, somerset brie, tallegio, rosary goats cheese,
French baguette, quince, grapes, celery

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 service charge will be added to your food bill at 12.5%. All prices include VAT at 20%