



Make it a Black Dog Christmas

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:

Our festive set menu is available for lunch or dinner for bookings of up to 6ppl
Tables can be booked inside the pub, alternatively in the covered, heated patio area.
Only available when pre-booked.

Our a la carte menu will also be available where you'll find Christmas themed dishes, walk-ins available. We'll be serving our homemade Mulled Wine as well as Mulled Cider.

.....HOW TO BOOK:.....

You can now book **online** or **email** us.
Alternatively please speak to the staff when you're next at the pub.
They'll be happy to help you.
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

Set Menu

£35 per person (three course)

£28 per person (two courses)

(add Mulled wine or cider for £2 pre-booked only)

On arrival:

Individual bread rolls & Normandy salted butter

STARTERS

Endive Salad, stilton, poached pear, caramelised walnuts *(gf)*

Smoked Barbary Duck Breast, celeriac remoulade, raspberry vinaigrette

Prawn & Crab Bloody Mary Cocktail, baby gem cups *(gf)*

French Onion & Cyder Soup, gruyere croutons *(gf, vg -option)*

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)*

Herb Crusted Rack of Lamb, pomme puree, purple kale, French beans, red currant jus

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

Wild Mushrooms Risotto, grilled enoki, shiso oil *(v)*

Cod Fillet, pink fir apples, samphire, sauce aux poireaux

DESSERT

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

Peanut Butter Blondie, coconut chocolate ice cream *(vg)*

Apple & Blackberry Crumble, vanilla ice cream

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

Stilton, Somerset Brie, Crackers, Quince Jelly, Glass of Port
+£4.00 supplement (Also available as a 4th course at £8 per head)

Pre-orders required no later than 7 days before the booking takes place. Must be pre-booked.
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.