



We woof you a *Merry Christmas*

The Black Dog welcomes you with a warm cheery service. So join us for a merry atmosphere dressed in festive decorations. We've put together a hearty menu 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 60ppl.

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 famous homemade Mulled Wine and 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 updates, bar banter and exclusive offers.

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

📷 Follow us @theblackdogvauxhall

Christmas

SET MENU

£36 per person (three course)

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

On arrival:
Nocellara olives, sourdough bread

STARTERS

Endive Salad, apple, radish, frozen grapes, caramelised walnuts, Stilton dressing (gf) (vg- available)

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

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

Celeriac Soup, cheddar, toasted almonds (gf)(vg)

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)

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

Wild Mushrooms Risotto, porcini, girolles & pied de mouton), grilled enoki, shiso oil (gf)(v)

Seabass Fillet, crushed rose val potatoes, purple kale, roasted vine cherry tomatoes, salsa verde (gf)

Pan fried Barbary duck breast, parsnip puree, wilted spinach, roasted purple carrots, red currant jus, (gf)

DESSERT

Christmas Eton mess

Salted Caramel & Chocolate Brownie, pistachio ice cream (gf)

Christmas Pudding, brandy butter, winter berries (opt. gf)

Trio of Sorbets (blackcurrant, mandarin, raspberry) (vg)

Cheeseboard, Parmigiano-Reggiano, gorgonzola, tallegio, rosary goats cheese, quince, grapes, celery+£5.00 supplement (Also available as a 4th course at £9 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 allergens or dietary requirements. A discretionary service charge will be added to your bill at 12.5%. All prices include VAT.

Christmas

MAINS CANAPÉS

*£16 per head for four choices or £19 for five choices
walked around (minimum order for 50 ppl)*

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

Dorset crab, cucumber boat, ponzu dressing (gf) – served cold

Smoked salmon, cream cheese blinis – served cold

Mini cheeseburgers – served warm

Salt & pepper tiger prawns, guacamole – served warm

Mini steak sandwich, caramelised onions, béarnaise - served warm

Turkey karaage lollipop (gf) – served warm

Mini vegan cheese burger (vg) – served warm

Wild mushroom arancini (v) – served warm

DESSERT CANAPÉS

£6 per head for two choices or £8 per head for three choices

Peanuts butter Blondie bites (gf)(vg)

Salted caramel brownie bites (gf)

Christmas Eton mess

Nutella donuts, chantilly

Strawberries & chocolate (gf)

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SHARING PLATTERS

ANTIPASTI

Serves 8-10 persons, minimum order 2 platters

Meat Antipasti — £55 ea

Parma ham, coppa, breseola, salame finocchiona, caper berries, olives, pesto, bread

Vegetarian Antipasti — £45 ea

Mozzarella pearls, artichoke heart, semi dried cherry tomatoes, stuffed baby pepper with ricotta, mixed wild mushroom, roasted Mediterranean vegetables, olives, pesto, sourdough bread (v)

Cheese Antipasti — £50 ea

Parmesano, gorgonzola, tallegio, rosary goats cheese, sourdough bread, quince, grapes, celery

Crudites and dips — £25 ea

Selection of raw vegetables, hummus, roasted tomato and garlic pesto, smoky aubergine dip, bread stick, toasted sourdough -(v)

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