



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 for bookings from 6ppl to 60ppl

Tables can be booked inside the pub, alternatively in the covered, heated patio area. Walk-ins are welcome to dine on our Christmas menu on limited options. Bookings are advised

Our a la carte menu will also be available where you'll find Christmas themed dishes.

We'll be serving our homemade Mulled Wine as well as Mulled Cider.

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: bookings@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

Set Menu

3 courses – £45.00 per person

2 courses – £39.00 per person

£5.50 a glass of Black Dog mulled wine or cider on arrival (booking only)

On the table on arrival:

Italian mixed Olives

STARTERS

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

Oak smoked Loch duart salmon, sweet & sour radishes, caraway, cucumber ribbons (gf)

Parma ham, rosery goats' cheese, arugula, raspberry vinaigrette (gf)

Honey roasted parsnip soup, coconut cream, vegetable crisp (vg)

MAINS

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

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

Seared cod fillet, colcannon mash, prawn & dill velouté

Wild mushrooms risotto, grilled king oyster mushroom, Parmesan crisp (v)(gf)

Roasted guinea fowl breast wrapped with pancetta, parsnip puree, curly kale, cranberry jus, (gf)

DESSERTS

Salted caramel chocolate brownie, pistachio ice cream (gf)

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

Trio of sorbets (lemon, mandarin, raspberry), with mixed berries, (vg)(gf without wafer)

Cheeseboard: Parmesan, Gorgonzola, taleggio, rosary goats cheese, quince, grapes, celery
+£5 supplement (also available as a 4th course at £10 per head)

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

Christmas set menu is not available on Sundays. We will have Sunday Roasts and selected dishes available on our a la carte menu.

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

MAINS CANAPÉS

*£22 per head for four choices or £27.50 for five choices
walked around (minimum order for 50ppl)*

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

£10 per head for two choices or £14 per head for three choices

Peanut butter Blondie bites (gf)(vg)

Salted caramel brownie bites (gf)

Christmas Eton mess

Nutella donuts, Chantilly

Strawberries & chocolate (gf)

Christmas

SHARING PLATTERS ANTIPASTI

Serves 8-10 persons, minimum order 2 platters

Meat Antipasti — £60 ea

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

Vegetarian Antipasti — £50 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 — £55 ea

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

Crudites and dips — £45 ea

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