



THE BLACKCOCK INN & RESTAURANT

Christmas Fayre Menu

Served from 1st to 23rd December and Bookings are now being taken

Starters:

Northumbrian Broth served with warm roll and butter

Smoked Applewood twice baked Cheese and Chive Souffle

Chatto's dressed Cromer Crab served with gourmet salad and melba toast.

Mains:

Roast Turkey, served with stuffing, pig in blanket, yorkshire pudding, roast potatoes and a trio of seasonal vegetables.

Scrumpy Pork Hock in apple cider gravy served with roast potatoes and a trio of seasonal vegetables.

Trout Supreme, pan fried and served on a bed of cracked black pepper creamed potato with a poached egg and a trio of seasonal vegetables.

Dessert:

Egg Nog Cheesecake filled with brandy and double cream.

Christmas Pudding with brandy sauce.

Cafetiere of freshly ground Columbian Fairtrade Coffee with mince pie.

