Christmas 2021

This festive season, we are offering the choice of 2 different menus for you and your party (groups of 2 or more) to choose from.

Menu A; B-R-I-Christmas tapas.

Fresh bread, Extra Virgin Olive Oil, salt, olives *(V/VG/GF avail)*

Home-smoked salmon, chive creme fraiche
(GF avail. V/VG option, Charcoal smoked mushroom, thyme)

Mussels, finished with blue cheese
(GF avail. V option, Chicory, pear and blue cheese)

Wood-fired venison
(GF. V option, Harissa, wood-fired squash)

Ember-roasted, bubble & squeak, port sauce *(V/GF/DF/VG avail)*

Pigs in blankets, cranberry & port glaze
(GF/DF. V option vegetarian pigs in blankets)

Turkey & ham croquettes, bread dipping sauce
(V option, cheese croquettes)

Stir-fried sprouts, toasted chestnuts, parsnip crisps *(V/VG/GF/DF)*

Surprise Christmas palette cleanser

Mince Pie Toastie *(V/VG/GF avail)*

Chefs cheese plate (wedge of chef's choice cheese, crackers, chutney) *(V/GF avail)*

Enjoy this tapas menu, as a rolling dinner, all diners will enjoy all the different tapas plates each, and not have the worry of choosing; or remembering what they ordered. Our ever-popular tapas menu takes a Christmas twist with this group menu option. Dietary requirements must be noted at the time of booking and confirmation. Tapas Christmas menu only £26.50 per person.

To book your group menu, please contact us at your nearest convenience, and confirm your date, group number, time and menu option.

In this year of coming out of Covid restrictions, no deposit is required. 2 weeks prior to the event date we will require confirmation, final numbers, and 20% payment of the bill, which will be reflected off the total bill on the day.

The Black River Inn
Broad Street
Black Torrington
EX21 5PT

01409 231888
bookings@blackriverinn.co.uk
www.blackriverinn.co.uk

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Menu B; B-R-I-Christmas dinner.

Fresh bread, Extra Virgin Oil, salt *(V/VG/GF avail)*

To start:

French onion soup, Gruyere sourdough croute *(V/VG & GF avail)*

Smoked Mackerel Rillettes *(GF avail)*

Carpaccio of venison *(GF. DF)*

The main: *Choose either*

Roast guinea fowl & pigs in blankets *(GF/DF)*

Roast top rump of beef & Yorkshire pudding *(GF avail)*

Beetroot, goat's cheese & pine nut Wellington *(VG avail)*

All served with brussel sprouts, swede mash, carrots, braised red cabbage, roast potatoes, curried parsnips, winter greens and gravy *(V, GF, DF & VG avail)*

Surprise Christmas palette cleanser

To finish:

Christmas pudding, brandy cream, rum butter *(V)*

Sherry trifle *(V)*

Mini chocolate fondue, raspberries, marshmallows, shortcake *(GF/V/VG avail)*

Chefs cheese plate; selection of cheese, crackers, chutney) *(V/VG & GF avail)*

(**) notes complimentary course. One course £15.50, 2 courses £21, 3 courses £25 per person.

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