



The Black Bull Hotel in Lauder

1st to 24th December 2023

Curried Parsnip & Apple Soup

Served with Lemongrass and Coriander Oil, Warm Toasted Ciabatta & Butter

Warm Halloumi & Roasted Walnuts

Pomegranate, Beetroot and Selkirk Bannock

North Atlantic Prawn & Crayfish Cocktail

Avocado, Lettuce, Tomato, Cucumber, Onion, and Marie Rose sauce

Duck Liver & Seville Orange Pate

Oatcakes, Red Onion Chutney & Cranberry Sauce



Traditional Christmas Dinner

Turkey, Sage & Onion Stuffing, Pigs in Blankets
Roasted Root Veg, Rich Gravy & Cranberry Sauce

Baked Monkfish Fillet

Wrapped in Parma Ham, in a Coconut & White Wine Sauce,
Cauliflower Puree, Sweet Potato Mash, Stem Broccoli, Chartreuse Carrots

Fillet of Beef Medallions (Served Medium Rare)

Dauphinoise Potatoes, Asparagus, Stem Broccoli,
Chartreuse Carrots with a Red Wine and Veal Jus

Roasted Butternut & Cauliflower Tagliatelle (V)

With Herbed Crème Fraiche, Butternut Squash, Cauliflower and Olive Oil



Christmas Pudding

Cream of Brandy Sauce

Espresso Martini Crème Brulee

Our Chef's own Shortbread

Salted Caramel Profiteroles

Choux Buns filled with rich pastry cream topped with
strawberries and a hot toffee sauce on the side

Lucas Ice Cream

2 Scoops

Vanilla, strawberry, chocolate, salted caramel,
passionfruit sorbet or fruit of the forest sorbet

£32.95 for 3 courses Dinner 5pm to 8pm

£28.95 for 3 courses Lunch 12pm to 2.30pm

Call 01578 722208 to book