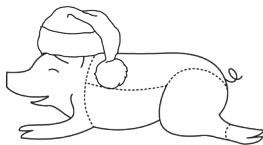


Stuff the turkey - here come the pigs! Bring some festive squeal to your Christmas bash by booking in for our Blackfoot Banquet.



THE BLACKFOOT BANQUET

CHRISTMAS 2014
FOR SIX OR MORE – £35 PER HEAD

TO KICK OFF
PRESERVED PIG

Charcuterie from our larder with home-made pickles, rillettes and whipped lardo on toast

A MARINE INTERLUDE
CLAMS 2-WAYS

Raw with lime and chilli & gratinated with bacon

PARTY PIGGY IN THE MIDDLE
PORCHETTA

Rolled and roasted pork middle, stuffed with sage, shallots, rosemary & thyme.
Served with lardo roasties, salsa verde & bowls of Brussels w/ pancetta

OR

HONEY GLAZED HAM

Bone-in, knuckle end joint, studded with cloves then brushed with clover honey & English mustard. Comes with colcannon mash, orange & caraway carrots, greens and parsley liquor

TO ROUND OFF

PEANUT BUTTER AND BACON SEMI-FREDO

OR

LIKE A KEY LIME PIE

NON-PIG OPTION

Beetroot falafel with dill yoghurt & onion-seed flatbread
○
Chestnut mushrooms stuffed with Comté, shallots and sage
○
Mega-nut & leek loaf with salsa verde, seasonal greens,
orange & caraway carrots

BLACKFOOT