



Blackhouse

BAR & GRILL

THE PERFECT PRESENT

Gift cards and experiences starting from £10
make the perfect gift for Christmas.

Available online or in the restaurant.



IT'S THE MOST WONDERFUL TIME OF THE YEAR

CHRISTMAS 2025



3 COURSE CHRISTMAS SET MENU 39.50 PER PERSON

HOW TO BOOK

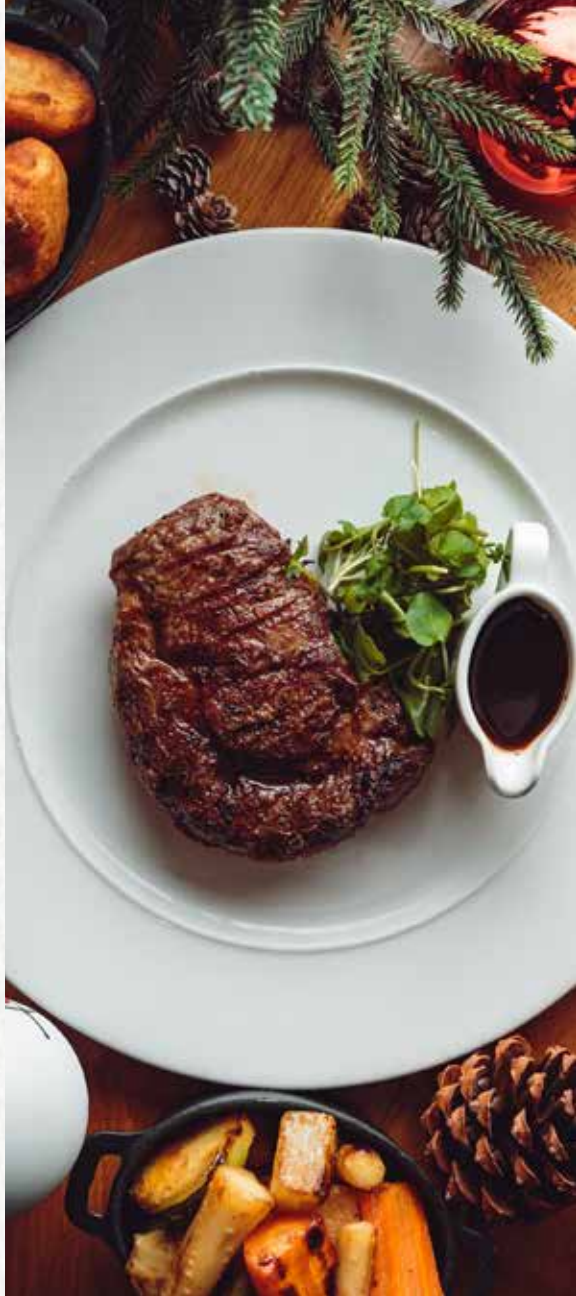
For more
information visit
[blackhouseleeds.
co.uk/christmas](https://blackhouseleeds.co.uk/christmas)

PARTY BOOKER GIFT

Here's a gift when
you choose to book
your Christmas party
with us. For every
person in your party,
YOU will receive a
£5 gift. For example,
if you have made a
reservation for 10
people you enjoy a
£50 gift voucher*.

FESTIVE SUNDAY LUNCH

Available every
Sunday in December.
For more information
and to view the menu
visit our website.



*To qualify reservation for 4 or more guests must be deposit-confirmed on or before Monday 30th September to dine between Monday 24th November and Wednesday 10th December. All participants must dine from the Christmas Set Menu. A giftcard will be issued for a value of £5 for each qualifying guest on 2nd January 2026. Giftcard can be used between 5th January 2025 and 27th February 2025. Excludes 13th-15th February. Not in conjunction with any other offer. Each booking will receive one voucher. For larger parties a pre-order link will be sent approximately 2 weeks before your reservation date.

STARTERS

CHICKEN TERRINE

Pickled pear, winter leaves, treacle
and walnut bread

ROAST TOMATO, RED PEPPER & ORANGE SOUP

Baked ciabatta

CRÈME FRAÎCHE POTTED SALMON & PRAWNS

Cocktail sauce, toasted tortilla

MAIN COURSE

ROAST TURKEY

Creamed savoy cabbage, pigs in blankets,
traditional trimmings

SLOW ROASTED PRESSED BEEF & VENISON

Caramelised onion purée

GRILLED SEABASS

Wilted leek and samphire, lobster emulsion

MUSHROOM, SPINACH & ROOT VEGETABLE WELLINGTON

Porcini gravy

RIBEYE STEAK (£7.50 supplement)

FILLET STEAK (£10 supplement)

Glazed carrot, pink peppercorn sauce

Served with garlic and rosemary roasted potatoes,
maple glazed heritage carrots, parsnips
and brussel sprouts

DESSERTS

SALTED CARAMEL BROWNIE

Candy floss ice cream, cinder toffee

WARM CHERRY LATTICE PIE

Vanilla custard

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce