BLAKES

KING STREET

CHRISTMAS @ BLAKES

STARTERS

GRILLED GOAT'S CHEESE (V)

Warm, golden-grilled goat's cheese on a piece of toasted sourdough, with delicate mixed leaves, finished with toasted walnuts and a honey & thyme dressing. (2, 7, 10)

WILD MUSHROOM ARANCINI (V)

Golden, crispy wild mushroom risotto balls, served with a rich slow-cooked tomato sauce and basil aioli. (2, 4, 7, 9, 14)

SMOKED SALMON PLATE

Delicate slices of Norwegian VAR smoked salmon, finished with cracked black pepper and served with thinly sliced sourdough and lemon & horseradish cream cheese. (2, 5, 7)

CHICKEN LIVER PARFAIT

Smooth, rich chicken liver parfait, served with toasted sourdough, caramelised red onion chutney and dressed leaves. (2, 7, 14)

MAINS

FESTIVE TURKEY MILANESE

Golden, crispy breaded turkey breast, served with pigs in blankets, mashed potatoes, seasonal festive greens and rich turkey gravy. (1, 2, 7, 14)

LUXURY FISH PIE

A delicious medley of fish and prawns in a creamy sauce, topped with buttery mashed potato and served with tender green beans. (1, 3, 5, 7, 14)

ROASTED BUTTERNUT SQUASH & SAGE RISOTTO (V)

Creamy Arborio risotto with roasted butternut squash, crispy sage, toasted pumpkin seeds and a vegetarian Italian Parmesan crisp. (7, 10)

SLOW-BRAISED BEEF SHORT RIB

Tender, slow-cooked beef short rib, served with creamy dauphinoise potatoes, seasonal greens and a rich red wine jus. (1, 2, 7, 14)

DESSERTS

ALBERT ADRIÀ CHEESECAKE

Our signature creamy cheesecake, served with Cape gooseberries and raspberry coulis. (2, 4, 7)

TRADITIONAL CHRISTMAS PUDDING

Rich, traditional Christmas pudding, served warm with brandy sauce. (2, 4, 7, 14)

APPLE TARTE TATIN

Warm caramelised apple tart, served with creamy Jersey vanilla ice cream. (2, 4, 7)

WARM CHOCOLATE FONDANT

Rich chocolate fondant with a melting centre, served with Jersey vanilla ice cream. (2, 4, 7, 14)

ALLERGEN KEY

1 CELERY • **2** GLUTEN (CEREALS) A) WHEAT B) BARLEY C) RYE • **3** CRUSTACEAN • **4** EGGS • **5** FISH • **6** LUPIN • **7** MILK
8 MOLLUSC • **9** MUSTARD • **10** NUTS • **11** PEANUTS • **12** SESAME SEEDS • **13** SOYA • **14** SULPHUR DIOXIDE (SULPHITES)

2 COURSES **£29.50** ◆ 3 COURSES **£34.50**

Our Christmas menu is available between 1st Dec – 31st Dec 2026

(V) VEGETARIAN · PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS