

CHRISTMAS IS COMING!

And if you haven't started planning yet, fear not - because we have. As one of Brighton's busiest venues with a fantastic reputation for our top-class food offering, cocktails and craft beers - while also being known as THE place to party the night away - we've got all the bases covered.

From the best DJs and bands in town, to the excellent chefs of our catering company, SPACE + THYME - you can be sure everything will hit the right note. A dedicated event planner, top-quality, freshly made food, a beautifully dressed table, a sheltered & heated garden, and the best place in Brighton to keep the party going after the food is gone..!

We're now taking bookings for the period from **20th November to 31st January** for the following:

- Buffets for groups of 10-100
- 2- & 3-course meals for 6-50

We'd be delighted to help you plan your event - and can tailor menus to your budgets and dietary requirements. Please contact us via email at: hello@blacklion.pub and we'll be in touch.



SPACE+THYME

CATERING + BARS + EVENTS + HIRE

SPACE + THYME is a venue management, catering and events company that has managed the bar and kitchen operations at the Black Lion for more than 10 years.

We also do off-site event catering, so can cater at a venue or location of your choice.

📍 [spaceandthymbrighton](https://www.facebook.com/spaceandthymbrighton) 🐦 [@SpaceThymeBtn](https://twitter.com/SpaceThymeBtn) ✉ info@spaceandthyme.co.uk

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THE BLACK LION



CHRISTMAS MENU



CHRISTMAS BUFFETS

Below are our Christmas buffet options, which are available for groups of 10 to 100, from 20th November to 31st January.

£12.50 PER HEAD

Wild mushroom arancini **(vg)**

Walnut, redcurrant & brie croquettes **(v)**

Smoked salmon blinis with dill crème fraîche

Mini Yorkshire pudding stuffed with chicken and mushroom

Red pepper, courgette and spinach frittata **(v)**

Roasted pumpkin and cous cous salad **(vg)**

Four-cheese straws **(v)**

Breads and dips **(vg)**

Brownie bites **(v)**

Mince pies **(v)**

£17.50 PER HEAD

Selection of cheese with biscuits **(v)**

Smoked mackerel pate with pickled cucumber
and lemon gel

Goats' cheese, spinach, mushroom and pine nut
pin wheel with red onion jam **(v)**

Goose leg rilette on toast with pear
& beetroot chutney

All the above served with homemade dips, relishes, garnishes & artisan breads.

A discretionary service charge of 10% will be added to all groups.

Bookings now being taken – group drinks packages also available.



CHRISTMAS SET MENU

Below is our Christmas set menu, which is available for groups of 6 to 50, from 20th November to 31st January.

2 COURSES: £24.50 — 3 COURSES: £29.50

STARTERS

Cherrywood-smoked duck liver parfait with pear & beetroot chutney and sourdough croutes

Roast pumpkin & tamarind soup with crusty bread and tarragon butter **(vg)**

Scotch & heritage carrot-cured trout with pickled carrots and
horseradish panna cotta

MAINS

Pan-roasted goose breast with stuffing, pig in blanket, roast potatoes, honey
parsnips, braised red cabbage, greens and gravy

Seared venison haunch with swede fondant, honey parsnips, seasonal greens and
red currant jus **(£4 supplement)**

Butter-poached salmon with colcannon mash, pea velouté, salmon crackling, crispy
kale and red pepper oil

Goats' cheese, walnut, lentil and cranberry loaf with boulangere potatoes, honey parsnips,
seasonal greens and gravy **(v)**

(A vegan version of this is available - please request when making your reservation)

DESSERTS

Warm cranberry & treacle tart served with a cranberry coulis and brie ice cream **(v)**

Christmas pudding and brandy sauce cheesecake, with clementine jelly and cointreau cream **(v)**

Salted dark chocolate torte, with passion fruit jelly and passionfruit ice cream **(vg)**

Selection of cheeses with biscuits, red onion jam, pear chutney and grapes **(£3 supplement)**

A deposit of 50% per person is required to confirm booking.

For more information or to make a reservation – contact us at hello@blacklion.pub