

# It's (nearly) Christmas

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 manager, 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 21<sup>st</sup> November to 23<sup>rd</sup> December for buffets for groups of 10–100 or 2- & 3-course meals for 8–40.

It's also possible to hire the whole of The Black Lion for your event. Restrictions apply. Please contact us for more info.

We'd be delighted to help you plan your event and can tailor menus to fit budgets and requirements. Please contact us on the details below and we'll be in touch.



## SPACE+THYME

SPACE + THYME is a catering and events company that has managed the bar and kitchen operations at The Black Lion for over 14 years.  
We also do offsite event catering, so can cater at a venue or location of your choice.

📍 [spaceandthymbrighton](#) 🐦 [@SpaceThymeBtn](#) ✉ [info@spaceandthyme.co.uk](mailto:info@spaceandthyme.co.uk)

14 Black Lion Street | Brighton | BN1 1ND | 01273 711884 | [hello@blacklion.pub](mailto:hello@blacklion.pub)

📱 [blacklionbrighton](#) 🐦 [@blacklion\\_btn](#)

**Bookings: [hello@blacklion.pub](mailto:hello@blacklion.pub)**

# The Black Lion



## Christmas Menu

# Buffet Menu

Below is a sample of our recommended Christmas buffet, which is available for groups of 10 to 100.

We're also happy to discuss options to match your group's particular budget and/or dietary requirements.

## £15 PER HEAD

Mushroom & thyme arancini, tomato salsa (vg)  
Chorizo & pork sausage rolls  
Hake goujons, tartare sauce  
Hoisin chicken skewers  
Falafel, vegan sour cream (vg)

## £20 PER HEAD

Mushroom & thyme arancini, tomato salsa (vg)  
Chorizo & pork sausage rolls  
Hake goujons, tartare sauce  
Hoisin chicken skewers  
Falafel, vegan sour cream (vg)  
Goats' cheese & spinach croquettes, chilli jam (v)  
Halloumi fries with honey & chilli drizzle (v)  
Lamb koftas, tzatziki

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

# Set Menu

Christmas menus & buffets are available from 21<sup>st</sup> November to 23<sup>rd</sup> December. Menus can be booked for groups of 8 to 40.

## 2 COURSES £30\* – 3 COURSES £35

**Smoked Mackerel Pâté** – served with sourdough and onion chutney

**Duck & Beetroot Salad** – spiced duck breast, mixed leaf & basil salad, diced beetroot (gf)

**Spiced Tomato Soup** – tomato & red pepper soup, served with vegan crème fraîche and sourdough (vg/gfo)

**Stuffed Turkey Breast** – pork & pinenut-stuffed turkey breast, with garlic & herb crushed potatoes, sprouts & bacon, tenderstem broccoli, spiced red cabbage and homemade gravy (gfo)

**Pan-roasted Salmon Fillet** – soy & chimichuri salmon fillet with pink onions, spiced sweet potato purée, buttered cabbage, tenderstem broccoli and mange tout (gf)

**Christmas Veggie Wellington** – walnut, lentil & mixed seed Wellington served with garlic & herb crushed potatoes, buttered cabbage, tenderstem broccoli, mange tout, spiced red cabbage and vegan gravy (vg) (available nut-free on request)

**Coconut Panna Cotta** – served with a mixed fruit coulis and passion fruit (vg/gf)

**Lemon Cheesecake** – nutmeg & lemon cheesecake, served with a limoncello sauce (v)

**Chocolate Orange Bread & Butter Pudding** – with orange-infused custard

**Hot Homemade Mince Pies** – with coffee & vanilla ice cream

v = vegetarian    vg = vegan    vgo = vegan option available  
gf = gluten-free    gfo = gluten-free option available

\* 2 course meals, choose either starter/main OR main/dessert for your group