The BLACK HORSE

Christmas Menu

2 Courses for £30.00

3 Courses for £35.00

20% Deposit required one week befor booking

Starters

BEETROOT BHAJI
served with coconut coriander lime yoghurt (gf/df/vg)

HAMHOCK TERRINE
served with warm sourdough bread & piccalilli

HOME SMOKED MACKEREL PÂTÉ
served with warm sourdough bread & butter

SPICED SQUASH & LENTIL SOUP
served with warm sourdough bread & butter

Main Course

TURKEY PAUPIETTE
turkey breast stuffed with a cranberry & apricot stuffing wrapped in bacon.
served with beef fat roast potatoes, maple roasted roots, braised red cabbage, bacon & crème fraîche sprouts, a yorkshire pudding, and pigs in blankets.

FIRE ROASTED SIRLOIN OF BEEF
served with beef fat roast potatoes, maple roasted roots, braised red cabbage, bacon & crème fraîche sprouts, a yorkshire pudding, and pigs in blankets.

VEGETABLE STRUDEL (vegan option available)
served with vegetarian/vegan roast accompaniments.

MAPLE GLAZED PORK BELLY
served with beetroot and horseradish mash, roasted roots, bacon & crème fraîche sprouts and a pan sauce.

GRILLED SEABASS
served with lemon and dill crushed new potatoes, charred tenderstem and clam veloute.

Sides

Pigs in Blankets - £5
Stuffing - £5
Truffle Cauli Cheese - £5
Double Yorkie and Gravy - £4
Extra Potatoes - £4
Bacon & Crème Fraîche Sprouts - £4

Desserts

CHRISTMAS PUDDING
served with brandy sauce

FERERRO ROCHER BROWNIE
served with vanillia icecream and a warm chocolate sauce

TRILLIONAIRE'S TART
chocolate and caramel tart served with icecream (vegan option available)

Please let us know of any allergies or dietary requirements when ordering.