



Black Horse Christmas Menu

2 Courses £26 | 3 Courses £32

Half Main: 2 Courses £20 | 3 Courses £26

Served Sunday 7th, 14th and 21st of December

Also served for pre-approved group bookings on alternative dates. We recommend ordering upon booking to avoid disappointment on the day.

Starters

Butternut Squash Soup: with warm sliced bread (V)

Breaded Mozzarella Sticks: with cranberry dipping sauce (V)

Salmon Terrine Triangle: mousse terrine made with crème fraîche and honey roast salmon, topped with smoked salmon and served with bread (S), (GF available)

Mains

Roast Turkey Wrapped in Bacon: with pork, onion and sage stuffing, served with Brussels sprouts and chestnuts, honey glazed parsnips, roast potatoes, spiced red cabbage, and gravy

New Zealand Roast Lamb (cooked on the bone): served with Brussels sprouts and chestnuts, honey glazed parsnips, roast potatoes, spiced red cabbage, and gravy (GF)

Vegetarian Roast Beetroot & Butternut Squash Wellington: beetroot and butternut squash in a sweet and sharp balsamic chutney, wrapped in puff pastry, served with Brussels sprouts and chestnuts, honey glazed parsnips, roast potatoes, spiced red cabbage, and vegetarian gravy (V)

Desserts

Mini Christmas Pudding: with brandy ice cream (V)

Sticky Toffee Pudding: with toffee sauce and vanilla ice cream (V), (GF)

White Chocolate & Raspberry Tartlet: with vanilla ice cream (V)

Please inform a member of staff of any allergies or dietary requirements before placing your order. Our GF options are produced in an environment where gluten may be present.

GF- Suitable for gluten free, V – suitable for vegetarian, S – contains seafood