



THE BLACK HORSE, FULMER
CHRISTMAS DAY MENU 2025



Upon Arrival – Champagne/Bucks Fizz

STARTERS

Prawn & Lobster Cocktail, Pickled Cucumber, Blood Mary Dressing (GF)

Baked Mini Camembert Pastry Parcel, Spiced Cherry & Apple Compote (V)

Jerusalem Artichoke Soup, Hazelnut Cream, Crusty Bread (VE, N, Gfa)

Potted Chicken Liver Parfait, Spiced Apple & Pear Chutney, Sourdough Toast Crisp (GFA)

MAIN COURSES

Free Range Bronze Roast Turkey, Goose Fat Roast Potatoes, Chestnut, Thyme, Shallot & Garlic Stuffing, Pigs in Blankets, Roasted Turkey & Port Gravy & All Vegetable Trimmings (GFA)

Beef Fillet Wellington, Goose Fat Roast Potatoes, Chestnut, Thyme, Shallot & Garlic Stuffing, Pigs in Blankets, Roasted Turkey & Port Gravy & All Vegetable Trimmings

Salmon Fillet & King Prawns, Champagne Sauce, Roasted New Potatoes, Salsa Verde (DF,GF,N,Sf)

Roasted Ironbark Pumpkin & Chestnuts, Parmesan & Sage Wellington, Roast Potatoes, Chestnut, Thyme, Shallot & Garlic Stuffing, Gravy & All Veg Trimmings (GFA,V, VEA)

DESSERTS

Traditional Christmas Pudding, Brandy & Orange Butter, Traditional Brandy Sauce (V)

Apple Sticky Toffee Pudding, Butterscotch Custard & Vanilla Ice Cream (V)

Double Chocolate Mousse Cake, Vanilla Ice Cream (V)

Poached Pear, Stem Ginger Sorbet (VE)

£110 per person

A discretionary 12.5% service charge will be added to your bill. We cannot guarantee any of our dishes as being Allergen free. Please call 01753 663183 to book. Full payment is required to confirm booking.

Full pre-order is required by 15th December.

Please check terms and conditions for our cancellation policy.