

THE BLACK HORSE

CHRISTMAS PARTY MENU 2025



Monday – Saturday

Starters

Chicken Liver Parfait, Homemade Chutney, Toast(GFA)

Soup of the Day (GFA, VEA)

Onion & Goats Cheese Tart, Glazed Figs(GFA)

Main Courses

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

Braised Shin Of Beef, Chateau Potatoes, Roasted Carrot & Parsnip, Red Wine Jus(GF/DF)

Seabass, Ratatouille, Dauphinoise Potatoes, Saffron Cream Sauce(**GF**)

Vegan Mushroom Pie, Roast Potatoes, Chestnut, Thyme, Shallot & Garlic Stuffing & All Veg Trimmings(VE)

Desserts

Chocolate & Raspberry Tort, White Chocolate Ice Cream (V)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (V)

Banoffee Pie, Rum Caramel Sauce, Banoffee Ripple Ice Cream (V)

2 courses £32½

3 courses £38½

(v) – Vegetarian, (ve) – Vegan, (vea) – vegan available, (gf) – Gluten free, (gfa) – Gluten free available, (df) – Dairy free, (n) – Nuts

A discretionary 12.5% service charge will be added to your bill. We cannot guarantee any of our dishes as being Allergen free. Full preorder required 48 hours prior to arrival Please call 01753 663183 to book. £10 deposit is required to confirm booking and full payment 48 hours prior to arrival.

Please check terms and conditions for our cancelation policy.