



THE
BLACK
HORSE
FULMER

Christmas PARTY MENU



Monday to Saturday

STARTERS

Chicken Liver Parfait, Homemade Chutney, Toast (GFA)

Soup of the Day (GFA, VEA)

Onion & Goats Cheese Tart, Glazed Figs (GFA)

MAIN COURSE

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)

DESSERT

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 £32 ½

3 Courses £38 ½

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 is required 1 week prior to arrival Please call 01753 663183 to book. £10 deposit is required to confirm booking and full payment 1 week prior to arrival.
Please check terms and conditions for our cancellation policy.

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