



THE BLACK HORSE, FULMER
CHRISTMAS DAY MENU 2024



Upon Arrival – Champagne/Bucks Fizz

STARTERS

Prawn & Lobster Vol au Vents, Pickled Cucumber, Blood Mary Dressing (GF)

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

Celeriac & Hazelnut Soup, Warm Crusty Bread (VE, N)

Chicken Liver Parfait, House Chutney, Toast (GFA)

MAIN COURSES

Free Range Bronze Roast Turkey, Goose Fat Roast Potatoes, Chestnut, Thyme, Shallot & Garlic Stuffing, Smoked Bacon Chipolatas, Roasted Turkey & Port Gravy & All Veg Trimmings (GFA)

Beef Fillet Wellington, Goose Fat Roast Potatoes, Chestnut, Thyme, Shallot & Garlic Stuffing, Smoked Bacon Chipolatas, Roasted Turkey & Port Gravy & All Veg Trimmings

Salmon fillet , Chateau Potatoes, Watercress Pesto, Grilled Baby Leeks & courgettes (DF,GF,N)

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 Sauce & Brandy Butter Ice Cream (V)

Apple Tart Tatin, Vanilla Bean Ice Cream (V, VEA)

Coffee Tiramisu (V)

Sorbet Selection (VE)

£135 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 16th December.

Please check terms and conditions for our cancellation policy.