



THE BLACK HORSE
CHRISTMAS MENU 2023



Monday - Saturday

Starters

Chicken Liver Parfait, Apple and Cinnamon Chutney, Brioche Toast(GFA)

Soup of the Day (V, VEA, GFA)

Onion & Goats Cheese Tart, Glazed Figs

Main Courses

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

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

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

Nut Roast, Roast Potatoes, Chestnut, Thyme, Shallot & Garlic Stuffing & All Veg Trimmings(GFA, N, V, VEA)

Desserts

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

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

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

Sorbet Selection (VE)

2 courses £29 - 3 courses £35

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

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 cancellation policy.