



THE BLACK HORSE CHRISTMAS MENU

01844 345195

STARTERS

BABY BREADED CAMEMBERT [V]
Served with onion chutney and warm crusty bread

CREAMED GARIC MUSHROOMS [V]
served on toasted Garlic Bread

TRIO OF PATE served with salad ,chutney & Melba Toast
Chicken Liver and Brandy, Hog Roast Pork, Game en Croute

SPICY PARSNIP AND HONEY SOUP [v]
Served with a warm crusty baguette

DELUXE PRAWN COCKTAIL
Served on a bed of lettuce with Marie Rose sauce, lemon wedge and brown bread and butter

MAIN MEALS

ROAST TURKEY CROWN
with all the trimmings

BRAISED LAMB SHANK
Lamb shank slow cooked in a red wine and rosemary sauce

ROAST SIRLOIN OF BEEF
Yorkshire Pudding

PAN FRIED STUFFED BREAST OF GUINEA FOWL
Stuffed with CRANBERRY AND CHESTNUT and served with a red onion & Madeira sauce

NORWEGIAN FRJORD SEA TROUT
with a White Wine and Dill Sauce

CHEDDAR CHEESE , CORNISH CLOTTED CREAM AND LEEK TART (V)

ALL SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

DESSERTS

**SELECT A LUXURY HOT OR COLD DESSERT FROM OUR SWEET MENU,
FOLLOWED BY COFFEE AND MINCE PIES**

CHEESEBOARD £5.95 per person extra

**Two courses plus coffee and mince pies £21.99
Three courses plus coffee and mince pies £25.99**

**£5 PER PERSON DEPOSIT - NON REFUNDABLE
OPEN ALL DAY. BOOKINGS ONLY. AVAILABLE FROM NOV. TO JAN.**

