

EASTER SUNDAY at THE BLACK HORSE

4th April 2010

STARTERS

√ Fresh Spring Vegetable Soup

served with vermicelli noodles

Smoked Mackerel and Roasted Scallops

dressed with fresh lemon juice, served with a rocket, roasted peppers, crouton and sun dried tomato salad

Brixworth Chicken and Pork Pâté

served with pear and saffron chutney and sour dough crisps

Scottish Smoked Salmon

with watercress bilinis, crème fraiche, and salmon caviar

√ Roasted Piedmontese Peppers

filled with garlic anchovies, plum tomatoes and olive oil, served with warm onion bread

Caesar Salad

served with chargrilled strips of free-range chicken

MAINS

31 day hung Scotch Roast Sirloin of Beef with fresh horseradish crust with homemade Yorkshire Pudding

Roast Loin of Free Range Lincolnshire Pork served with cinnamon apple sauce

Roast Bedfordshire Leg of Lamb studded with garlic and rosemary

Chicken and Chestnut Mushroom Pie with Suet Pastry

All the above are served with roast potatoes, fresh seasonal vegetables and a red wine jus

Thick Sliced Glazed Woburn Gammon

with a honey, ginger and orange sauce served with fondant potato and market vegetables

√ Vegetarian Platter:

Irish goats cheese with herbs, roasted pepper and aubergine, mixed olives, pickles, filo pastry encased Brie, served with focaccia, olive and walnut soda breads

Creamed Scottish Smoked Haddock

with new season beans and pomme noisette

DESSERTS

'Cream Egg' Brulée with Florentine biscuits

Chocolate and Rosemary Pots with orange scented madeleines

Classic Bakewell Tart with fresh custard and homemade raspberry jam

Bramley Apple Nut Crumble with fresh custard, cream or vanilla pod ice cream

Selection of English Farmhouse Cheese and Biscuits

£24.95 per person

£12.95 per child

√ - Suitable for Vegetarians

A 10% gratuity will be added to your total bill which will be distributed equally to all staff on duty.
There are no G.M. products knowingly used in this menu. Please note some of our dishes may contain nuts.