

EASTER SUNDAY at THE BLACK HORSE

8th April 2012

STARTERS

√ **Cream of Jerusalem Artichoke Soup**

served with lemon cream and warm bread

Pan Fried Cornish Mackerel

with braised leeks and chorizo served with shallot crisps

√ **Local Grown Asparagus Spears**

served with a salad of Danish blue cheese and lambs leaves, with an orange and poppy seed dressing

Potted Cornish Crab

served with organic beetroot relish and celeriac with creamed horseradish remoulade

Barbary Duck and Local Pork Terrine

with a black pudding fritter, garlic bread crackers and a plum compote

Duo of Melon

served with toasted hazelnuts, raspberry sorbet and a sweet mint dressing

MAINS

Roast Sirloin of English Beef with horseradish crust

Roast Loin of Lincolnshire Pork with crackling and spiced apple sauce

Roast Crown of Royston Turkey with sage and onion stuffing

All the above are served with homemade Yorkshire Pudding, roast and new potatoes, carrot and swede mash, fresh green vegetables and roast meat gravy

Slow Braised Lamb, Shallot and Rosemary Pie

served with a suet crust, steamed green vegetables, carrot and swede mash and roast potatoes

Large Cod Fillet in Chive Batter

served with triple cooked chips, garden peas and homemade tartare sauce

Supreme of Salmon

served with sauté pink fir potatoes, steamed kale, fine green beans and a lemon beurre blanc

√ **Chef's Vegetarian Platter:**

spring vegetables in tempura batter, sweet chilli dipping sauce, cardamom jasmine rice and a Thai chick pea and lemon grass soup

DESSERTS

Pear and Gooseberry Crumble with English toffee ice cream **or** homemade custard

Lavender Crème Brûlée with gin ice cream and pistachio shortbread

Caramelised Lemon Tart with braised raspberries and Chantilly cream

Chocolate Brownie with mini chocolate eggs, served with fresh pouring cream

The Black Horse British Cheeseboard with Wallys honey, walnut bread, apple, grapes and crackers

£26.95 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.