

FATHER'S DAY at THE BLACK HORSE

20th June 2010

STARTERS

✓ **Butternut Squash and Red Lentil Soup**
drizzled with chilli oil

Smoked Haddock
served with a soft poached egg, baby leeks & Dijon mustard hollandaise

✓ **Warm Sweet Potato and Artichoke Salad**
served with a honey dressing

Wild Boar Terrine
with red onion jam, pickled walnuts and toasted brioche

Potted Cornish Crab
served with sliced avocado, and sweetcorn sorbet

Cured Woburn Venison Carpaccio
with mesclun salad and roasted blackcurrant dressing

MAINS

31 day hung Scottish Roast Sirloin of Beef with fresh Horseradish Crust and Yorkshire Pudding

Roast Bedfordshire Leg of Lamb studded with Garlic and Rosemary

Roast Loim of Free Range Lincolnshire Pork with Cinnamon Apple Sauce

All the above are served with roast potatoes, carrot and swede mash, savoy cabbage, fine beans, broccoli and roast meat gravy

Filletts of Plaice with Pancetta
in a beurre noisette sauce, fondant potatoes and seasonal steamed green vegetables

✓ **Baby Spinach and Ricotta Filo Bake**
with rocket and parmesan salad and sauté potatoes

Gammon Bacon and Onion Suet Pudding
served on slow braised red cabbage and herb creamed potatoes

Wild Lime Braised Chicken Breast
with honey and soy, served with pak choi and jasmine rice

DESSERTS

Vanilla Baked Cheesecake with strawberry compote

Passion Fruit and Mango Crème Brûlée with coconut biscuits

Dark Chocolate and Cointreau Tart with clotted cream and orange slices

Baked Bramley Apple stuffed with whisky soaked fruits, served with fresh custard

Pecan and Chocolate Sponge with English toffee ice cream and fudge sauce

Selection of English Farmhouse Cheese and Biscuits

£24.95 p.p.

£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.