

Easter Sunday

1st April 2018

The
Black Horse
AT IRELAND

01462 811398

www.blackhorseireland.com



Starters

✓ Tomato & Red Pepper Soup

served with warm bakers bread and herb butter

Smoked Mackerel & Potato Terrine

with dill crème fraîche, rocket leaves and brioche toasts

Tempura Smoked Chicken

with a baby leaf and avocado salad and a mint yogurt dressing

Potted Atlantic Prawns

with endive and sour dough toasts

✓ Pea & Basil Risotto

with watercress and parmesan

Smoked Duck Breast

with a vegetable couscous salad tian and a peach and vodka vinaigrette

Mains

Roast Sirloin of Beef with English mustard

Roast Leg of Lamb rubbed with mint

Roast Loin of Pork with crackling and apple sauce

Roast Breast of Hertfordshire Turkey with cranberry and chestnut stuffing

All the above roasts are served with garlic and thyme duck fat roast potatoes, roasted root vegetables, market vegetables, Yorkshire pudding and roasting juice gravy

Chicken & Sweetcorn Pie

in an individual pie dish with a puff pastry top

served with garlic and thyme duck fat roast potatoes, carrot mash and market vegetables

'The Black Horse' Fish & Chips

fillet of sustainable caught white fish in Freedom lager batter, served garden peas and homemade tartare sauce

✓ Cauliflower Cheese & Red Onion Cake

with buttered baby potatoes and sautéed greens

Fillet of Sea Bass

with lemon zest mash potato, fine green beans and tomato salsa

Desserts

Chocolate Mini Egg Brownie with mint chocolate ice cream

Sticky Toffee Pudding with butterscotch sauce and crème caramel ice cream

Raspberry Crème Brûlée with textures of raspberry

Banana & Coconut Parfait with black olive caramel and lychee granita

Pear & Cinnamon Crumble with either custard, cream or ice cream

Cheese Board 3 artisan cheeses, celery, grapes, apple, sea salt and pepper crackers, biscuits and honey

A selection of premium ice creams & sorbets are also available

£29.95 per person

£13.95 per child

✓ - suitable for vegetarians

Before ordering please notify your server of any food or drink allergies/intolerances.

A 10% gratuity will be added to your total bill which is distributed equally between all staff on duty.