



NEW YEAR'S EVE DINNER

A glass of Prosecco

Smoked Scottish Salmon

with wild rocket, caper popcorn and a lemon and cracked black pepper dressing

or

Duo of Quail

pan roasted breast and scotch egg

or

✓ Goat's Cheese & Cranberry Cheesecake

topped with red onion jam and balsamic

Peach & Prosecco Sorbet

Chargrilled Fillet of Beef

on parsley and truffle oil infused mash potatoes, sautéed wild mushrooms and a rich red wine jus

or

Braised Pavé of Halibut

with pea and sweetcorn arancini, watercress velouté and samphire grass, finished with lemon rapeseed oil

or

✓ 'The Black Horse' Vegetable Garden

salt baked carrots, celeriac puree, parsnip panna cotta, vegetable crisps, toasted pumpkin seeds, pickled red onion and baby leaf

Assiette of Desserts

raspberry crème brûlée Rocher, 70% chocolate delice, frozen passion fruit parfait, homemade honeycomb, macarons and arabesque wafers

or

Artisan & Continental Cheese Board

with poppy seed and chilli crackers, biscuits, celery, grapes, apple and locally sourced Wally's runny honey

£65

PRICE PER PERSON

✓ = vegetarian

Please notify us with your pre-order any food or drink allergies / intolerances.

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

A deposit of £20 per person will be required to confirm your reservation.

Menu choice to be booked in advance.