



FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2018



CONTACT US



## **The Black Horse**

Ireland, Nr Shefford, Bedfordshire, SG17 5QL

Telephone: 01462 811398 Fax: 01462 817238

[www.blackhorseireland.com](http://www.blackhorseireland.com)

### **Christmas Season Menu available**

Monday - Saturday (lunchtime and evening)

from Friday 30th November - Monday 24th December 2018

**Our standard Sunday Lunch menu available on Sundays**

**Closed on Christmas Day, Boxing Day & New Year's Day.**

**Gift vouchers are available - please ask for details.**

**Darren and the team look forward to making your  
Christmas meal an enjoyable occasion!**



## STARTERS

✓ **Curried Parsnip Soup** *gf df*  
with chilli crème fraîche, served  
with warm baker's bread and herb  
butter

✓ **Breaded Creamy Brie**  
with cranberry sauce and dressed  
baby leaves

**Confit Chicken & Mushroom  
Ballotine** *gf df*  
with baby watercress, ciabatta toasts  
and apple chutney

**Beetroot Cured Salmon** *gf df*  
on a bed of wild rocket leaves with a  
horseradish and basil  
vinaigrette

**Roast Breast of Pigeon** *gf*  
with sweetcorn puree, beer  
pickled red onion petals and bacon  
jus

✓ **Potted Mushroom &  
Chestnut Pâté** *gf*  
with brioche toasts and a red onion  
and gin marmalade

**Cod & Dill Croquette**  
with tartare sauce puree and a ce-  
leriac and wholegrain mustard  
remoulade

**Smoked Duck Breast** *gf df*  
sliced over an orange and endive  
salad with candied walnuts and  
brandy macerated raisins

✓ **Blue Cheese & Walnut  
Arancini**  
with butternut squash puree, crispy  
sage and smoked  
rapeseed oil

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### Please choose from our Christmas Season Menu

#### LUNCH

2 COURSES    3 COURSES  
£20.95        £26.95

PRICE PER PERSON

#### DINNER

3 COURSES  
£29.95

PRICE PER PERSON



## MAINS

### **Roast Breast of Hertfordshire Turkey** *gf df*

with cranberry and orange stuffing, roasted root vegetables, steamed seasonal vegetables, pigs in blankets, duck fat roast potatoes and turkey gravy

### ✓ **'The Black Horse' Nut Roast** *gf df*

with roast potatoes, roasted root vegetables, market vegetables and vegetarian gravy

### **Duo of Pork**

pan roasted pork tenderloin and homemade pork and black pudding sausage roll, served with curly kale, apple puree and wholegrain mustard jus

### ✓ **Sweet Potato, Kale & Mushroom Wellington**

with mash potatoes, roasted root vegetables and vegetarian gravy

### **Fillet of Sea Bass** *gf*

with celeriac puree, beetroot and warm potato salad, fine beans and tartare sauce salsa

### **Poached Rolled Fillet of Plaice** *gf*

stuffed with smoked fish mousse and wrapped in Parma ham, served on a garden vegetable risotto, finished with parmesan, dill and lemon oil

### ✓ **Red Wine Pickled Pear, Blue Cheese & Chestnut Filo Tart**

with red onion and orange relish, buttered baby potatoes and baby spinach

### **Roast Salmon Supreme** *gf df*

on a winter vegetable ragu

### **Pulled Slow Braised Beef Shin, Pearl Onion & Ale Pie**

served in an individual pie dish topped with puff pastry lid, served with champ mash potatoes and market vegetables

### **Chargrilled 7oz Ribeye Steak** *gf df*

(£5 Supplement)

with sautéed mushrooms, roasted tomatoes, triple cooked chunky chips and béarnaise sauce

✓ = vegetarian    *gf* = this dish can be adapted to Gluten Free    *df* = this dish can be adapted to Dairy Free  
If you require these dishes to be adapted to either Dairy or Gluten Free please ensure you inform us in advance.  
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 £10 per person will be required to confirm your reservation.

**Menu choice to be booked in advance.**



## DESSERTS

### **Traditional Christmas Pudding** <sup>gf df</sup>

(✓ suitable for vegetarians)  
with brandy crème anglaise

### **Apple & Blackberry Crumble**

with either custard, cream or ice cream

### **Warm Pear & Chocolate Brownie Cake**

with vanilla mascarpone and spiced berry compote

### **Cranberry & Sloe Gin Cheesecake**

with chilli and cinnamon sable biscuits and raspberry gel

### **Honey & Pecan Crème Brûlée** <sup>gf</sup>

with peanut butter meringue clouds and fresh berries

### **'The Black Horse' Mince Pie Tart**

with panettone ice cream

### **Salted Caramel Panna Cotta** <sup>gf</sup>

topped with oat crumble, berries and edible flowers

### **Artisan Cheese Board** <sup>gf</sup>

(£1 supplement)

a selection of 3 British artisan cheeses,  
served with a selection of biscuits, celery, grapes,  
crisp apple and homemade fruit chutney

### **Selection of quality ice creams and sorbets available upon request**

✓ - Please note: gelatin maybe used in some of our desserts and ice creams,  
please ask a member of our team for suitable vegetarian dessert options

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### **Filter Coffee £2.50**

Speciality tea and coffee available upon request for an additional  
£1 supplement (excludes liqueur coffee)