

# Easter Sunday

21st April 2019

**The Black Horse**  
at Ireland

01462 811398

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



## Starters

### **Carrot & Coriander Soup (v)**

*finished with coriander oil*

### **Potted Woburn Ham**

*apple chutney and ciabatta shards*

### **Warm Fillet of Sea Bass**

*Beetroot and potato salad, lemon oil*

### **Butternut Squash, Sage & Shallot Crumble (v)**

### **Rabbit & Pork Terrine**

*piccalilli and brioche*

### **Smoked Salmon Tartare**

*horseradish crème fraiche*

## Mains

### **Roast Sirloin of Beef**

*Leg of Lamb infused with mint*

*Loin of Pork with crackling and apple sauce*

*Breast of Hertfordshire Turkey with cranberry stuffing*

*All roasts are served with duck fat garlic and thyme roast potatoes, market vegetables, root vegetable mash, Yorkshire pudding and roasting juice gravy*

### **Vegetarian Roast (v)**

*roast potatoes, steamed market vegetables, root vegetable mash, cauliflower cheese, Yorkshire pudding and vegetarian gravy*

### **Chicken, Sweetcorn & Bacon Pie**

*with duck fat garlic and thyme roast potatoes, root vegetable mash and market vegetables*

### **Pavé of Atlantic Hake**

*lemon roasted baby potatoes, fine beans and caper butter*

### **'The Black Horse' Fish & Chips**

*fillet of sustainably caught cod or haddock in a London Meantime lager batter, served with tartare sauce and garden peas*

### **Vegetarian Lasagne (v)**

*garden salad and garlic bread*

## Desserts

**Cadbury Creme Egg Chocolate Fondant** *with cherry ice cream (v)*

**Pear & Walnut Upside-Down Cake** *with vanilla mascarpone (v)*

**Salted Butterscotch Crème Brûlée** *with textures of banana (v)*

**Pineapple Carpaccio** *with chilli mint syrup and mango sorbet (v)*

**Cheese Board** *3 artisan cheeses, dried apricots, almonds, celery, grapes, fig chutney, rosemary and olive oil crackers, biscuits (v)*

**£30.95 per person - £14.95 per child**

(v) - 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.

# Children's Easter Sunday Menu

for 10 years & under

Please inform your server of any food allergies or intolerance when you order.

## STARTERS

### Carrot & Coriander (v)

with warm bread and butter  
£3.95

### Garlic Ciabatta (v)

£2.50

### Kids Crudités (v)

toasts, carrot and cucumber batons served with houmous  
£2.95

## MAINS

### Roast Turkey

### Roast Pork

### Roast Lamb

*Above roast served with duck fat garlic and thyme roast potatoes, market vegetables,  
root vegetable mash, Yorkshire pudding and roasting juice gravy*  
£8.50

### Battered Fish Goujons

with garden peas and French fries  
£6.95

### Tomato or Pesto Pasta (v)

pasta in your choice of tomato or pesto sauce, finished with parmesan  
£4.95

## DESSERTS

### Chocolate Brownie (v)

with vanilla ice cream  
£3.95

### Sundae Platter

make your own delectable dessert!

vanilla ice cream • mini marshmallows • mixed seasonal berries • berry coulis • chocolate sauce  
£3.50

### Scoop of Ice Cream

please ask for today's choices and vegetarian options (v)  
£1.50

(v) - suitable for vegetarians

