



FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2019



CONTACT US



The Black Horse

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www.blackhorseireland.com

Christmas Season Menu available

Monday - Saturday (lunchtime and evening)

from Friday 29th November - Tuesday 24th December 2019

Our standard Sunday Lunch menu available on Sundays

**Closed on Christmas, Boxing and New Year's Day.
Gift vouchers are available - please ask for details.**

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



STARTERS

✓ **Tomato & Basil Soup** *gf df*
served with warm baker's bread and herb butter

✓ **Breaded Brie Wedge**
with fruit chutney and dressed rocket

Smoked Scottish Salmon *gf df*
with capers, watercress and lemon oil

12-Hour Braised Ham Hock Terrine *gf df*
with piccalilli, endive leaves and ciabatta toasts

Cod & Garden Pea Risotto *gf*
finished with lemon crème fraîche and Parmesan

Warm Smoked Chicken Salad
served with chilli and garlic croutons and mustard vinaigrette

✓ **Honeydew Melon, Pear & Orange Salad** *gf df*
with toasted pumpkin seeds and grenadine vinaigrette

Turkey & Chorizo Scotch Egg
with cranberry sauce puree, watercress and balsamic glaze

✓ **Carpaccio of Butternut Squash** *gf*
with whipped blue cheese, toasted walnuts and pea cress

Please choose from our Christmas Season Menu

LUNCH

2 COURSES

£21.95

3 COURSES

£27.95

PRICE PER PERSON

DINNER

3 COURSES

£30.95

PRICE PER PERSON



MAINS

Roast Breast of Hertfordshire Turkey *gf df*

with herb stuffing, garlic and thyme roast potatoes, root vegetable mash, market vegetables, pig in blanket and turkey gravy

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

mashed sweet potatoes & spring onion, market vegetables and vegetarian gravy

Slow Braised Shin of Beef *gf df*

with celeriac and parsley mashed potato, sautéed cabbage and red wine jus

Blackened Loin of Cod *gf*

on a creamy vegetable chowder

Chicken & Sweetcorn Pie

in an individual pie dish topped with a puff pastry lid, served with triple cooked chips and market vegetables

✓ **Butternut Squash & Coconut Risotto** *gf*

with courgette bhaji

Fillet of Sea Bass *gf df*

with lemon roasted baby potatoes, watercress velouté and samphire grass

Roast Pavé of Atlantic Hake *gf df*

with herb potato cake, wilted truffled kale and cider jus

Confit Duck Leg *gf df*

with braised vegetables and puy lentils and a thyme and bacon jus

Chargrilled 7oz Ribeye Steak *gf df*

(£5 Supplement)

with roasted flat mushroom and tomato, triple cooked chips and peppercorn 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** *gf*

with brandy crème Anglaise

✓ **Glazed Lemon Tart**

with saffron mascarpone and raspberry gel

Milk Chocolate & Tia Maria Cheesecake

with mandarin orange gel and white chocolate jelly

✓ **Festive Berry Mess** *gf*

Christmas spice macerated berries, cinnamon meringue and lemon whipped cream

✓ **Chocolate & Cardamom Brownie**

with vanilla ice cream

✓ **Mince Pie Crème Brûlée** *gf*

with ginger shortbread and berry salsa

Green Tea Cake

with yuzu and raspberries

✓ **Artisan Cheese Board** *gf*

(£1 Supplement)

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

Selection of quality ice creams & sorbets available upon request *gf df*

✓ Please note: gelatin may be used in some of our ice creams, please ask a member of our team for suitable vegetarian options

Filter Coffee £2.50

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