

## SUNDAY 22ND MARCH 2020

# The Black Horse IRELAND



01462 811398 www.blackhorseireland.com

#### Starters

Carrot Soup (v) finished with hazelnuts and pink grapefruit

**Cured Salmon** preserved lemon aioli and toasted croutes

Breaded Brie (v) fruit chutney, dressed mixed leaves

**Duck Dumplings** hoisin sauce and pickled chilli salad

> Chicken Croquettes Caesar salad

Crevette Cocktail avocado, tomato and cos salad

### Mains

Roast Sirloin of Beef with horseradish crème fraîche

Roast Leg of Lamb with mint sauce

Roast Loin of Pork with crackling and apple sauce

Roast Chicken Supreme with herb stuffing

'The Black Horse' Nut Roast with salsa verde (v)

All the above roasts are served with roast potatoes, roasted root vegetables, cauliflower cheese puree, market vegetables. Yorkshire pudding and gravy

#### Sea Bass Fillet

baked baby potatoes with rosemary and garlic, tenderstem broccoli and basil pesto

## **Sweet Potato & Peanut Curry** (v) coconut basmati rice and flatbreads

## **Beer Battered Fish & Chips**

triple cooked chips, minted peas, lemon and homemade tartare sauce

### Desserts

Pear & Raspberry Crumble served with either custard or ice cream (v)

Sticky Toffee Pudding toffee sauce and banana ice cream (v)

Chocolate Brownie caramel sauce and vanilla ice cream (v)

**Passion Fruit Cheesecake** white chocolate and passion fruit puree (v)

Muscovado Sugar Crème Brûlée rosemary shortbread (v)

Artisan Cheese Board a selection of 3 cheeses, served with banana bread. biscuits, 'The Black Horse' chutney, grapes and local honey (v)

A selection of premium ice creams & sorbets are also available

3 courses £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.