



FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2020



CONTACT US



The Black Horse

Ireland, Nr Shefford, Bedfordshire, SG17 5QL

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www.blackhorseireland.com

Christmas Season Menu available

Wednesday - Saturday (lunchtime and evening)

from Friday 27th November - Thursday 24th December 2020

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

✓ **Leek & Potato Soup** *gf df*

truffle oil, toasted bread and herb butter

Spiced Duck Leg Press *gf*

cherry compote, toasted pumpkin seeds and croute

✓ **Breaded Cornish Brie**

house chutney and dressed leaves

✓ **Butternut Squash & Tahini**

Dip *ve gf*

flatbreads and pomegranate

Smoked Salmon *gf df*

tarragon mayonnaise, chicory salad and toasted hazelnuts

✓ **Pear & Beetroot Tart**

blue cheese salad and mulled wine reduction

Bresaola

sliced cured beef fillet, served with rocket leaves, goat's cheese dressing and croutons

Confit Chicken Leg Roulade *gf*

anchovies, lettuce, garlic and parmesan aioli

Please choose from our Christmas Season Menu

LUNCH

2 COURSES

£22.95

3 COURSES

£28.95

PRICE PER PERSON

DINNER

3 COURSES

£31.95

PRICE PER PERSON

* Festive childrens' menu available for 10yrs and under. Please visit our website for more details.



MAINS

Roast Turkey Crown ^{gf}

cranberry stuffing, herb roast potatoes, roast root vegetables, steamed winter greens, pig in a blanket and turkey gravy

✓ **'The Black Horse' Nut Roast ^{gf}**

roast potatoes, roast root vegetables, steamed winter greens and onion gravy

Slow Roasted Woodview Farm Pork Belly

braised red cabbage, sautéed new potatoes and red wine jus

Sea Bass Fillet ^{gf df}

black olive tapenade, market greens, lemon roasted new potatoes and lemon butter

Confit Chicken, Leek & Parmesan Pie

in an individual pie dish with puff pastry top, served with triple cooked chunky chips and sautéed greens

✓ **Mushroom & Guinness Casserole ^{ve}**

olive oil mash potatoes and steamed market vegetables

Roast Cod Loin ^{gf}

crisped potato, kale, sprouts, chestnuts and maple butter

✓ **Jerusalem Artichoke Risotto ^{gf df}**

sage, chestnuts and parmesan

Red Wine Glazed Salmon Fillet ^{gf df}

sautéed new potatoes with spinach and roast beetroot

Chargrilled 7oz Ribeye Steak ^{gf df}

(£5 Supplement)

steamed market vegetables, triple cooked chunky chips and peppercorn sauce

✓ = vegetarian **ve** = vegan

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.

An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

Menu choice to be booked in advance.



DESSERTS

✓ **Traditional Christmas Pudding** ^{gf}

brandy custard

✓ **Saffron & Lemon Syrup Sponge**

honey ice cream

Baileys Cheesecake

white chocolate crumb and milk chocolate ice cream

✓ **Salted Dark Chocolate Tart**

salted caramel ice cream and chocolate soil

✓ **Mixed Berry Crumble** ^{ve gf}

granola style topping and oat cream

✓ **Artisan Cheese Board** ^{gf}

(£2 Supplement)

3 British artisan cheeses, served with a selection of biscuits, celery, grapes and house 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 and vegan options

Lavazza Filter Coffee £2.50

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