

Father's Day

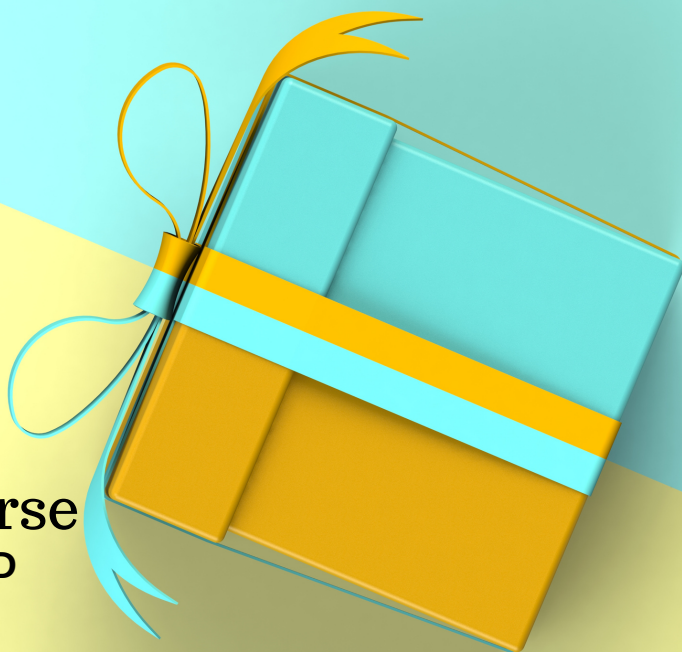
SUNDAY 20TH JUNE 2021



The
Black Horse
IRELAND

01462 811398

www.blackhorseireland.com



Starters

Roast Parsnip Soup (v, gfa, dfa)
maple syrup whipped butter, toasted
bloomer bread

Spiced Lamb Koftas (gf)
garlic and lemon yoghurt, pickled chilli
salad

Home Cured Salmon (gfa, dfa)
preserved lemon aioli, grilled brioche

BBQ Spiced Chicken Wings (df)
chopped chive bread crumb, sweet chilli
dipping sauce

Breaded Deep Fried Brie (v)
roasted tomato ketchup, dressed mixed
leaf salad

Crevettes Cocktail
avocado, sundried tomato and cos
salad, tomato aioli sauce

Mains

Roast Beef with horseradish crème fraiche

Roast Leg of Lamb with mint sauce

Roast Chicken Supreme with herb stuffing

Roast Loin of Pork with apple sauce and crackling

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

All roasts are served with Yorkshire pudding, crisp roast potatoes, honey roast root vegetables, braised red cabbage, steamed market vegetables and gravy (gfa, dfa)

Sea Bass Fillet

panzanella salad, grilled tender stem broccoli, basil pesto

'The Black Horse' Beer Battered Fish & Chips (gfa, df)
Triple cooked chips, minted crushed peas, grilled lemon, tartar sauce

Pea, Broad Bean & Mint Risotto (v, gf, dfa)
lemon and chilli oil, parmesan

Desserts

Apple & Blackberry Crumble (v, gfa)
oat and mixed nut topping, custard or
vanilla ice cream
(vegan option available)

Chocolate Chip Brownie (v)
salted caramel sauce, Belgian
chocolate gelato

Sticky Toffee Pudding (v)
toffee sauce, Madagascan vanilla ice
cream

Eton Mess (v, gf)
strawberries, meringue, mint, Chantilly
cream

Baked Vanilla Cheesecake
mixed berry compote

Cheese Board (v, gfa)
selection of British cheeses, fruit
chutney, celery, grapes Bedfordshire
honey, banana bread and crackers

A selection of premium ice creams & sorbets are also available

3 COURSES

£30.95 PER PERSON - £14.95 PER CHILD

(v) - suitable for vegetarians

(gf/df) gluten/dairy free (gfa/dfa) gluten/dairy free adaptable upon request

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.