



FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE
2021



CONTACT US



The Black Horse

Ireland, Nr Shefford, Bedfordshire, SG17 5QL

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www.blackhorseireland.com

Christmas Season Menu available

Lunchtimes and evenings (excluding Sundays)

from Wednesday 1st December - Friday 24th December 2021

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

✓ **Breaded Cornish Brie**

house chutney and dressed leaves

Smoked Salmon *gf df*

tarragon mayonnaise, chicory salad and toasted hazelnuts

Bresaola *gf*

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

Spiced Duck Leg Press *gf*

cherry compote, toasted pumpkin seeds and croute

✓ **Butternut Squash & Tahini Dip** *ve df*

flatbreads and pomegranate

✓ **Pear & Beetroot Tart**

blue cheese salad and mulled wine reduction

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 ^{ve gf df}

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

Slow Roasted Woodview Farm Pork Belly ^{gf}

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 df}

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 df}

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

Filter Coffee £2.50

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