

OPERA NIGHT

Wednesday, 9th November 2022

Menu

Glass Prosecco & Chef's Selection Of Canapés



Game Terrine

butternut squash and sage purée, apricot and cranberry chutney, pickled gherkins, thyme bread wafers

Seafood Gratin

Cornish fish and shellfish in a creamy bisque, toasted herb crumb and freshly baked homemade bread



Slow Braised Pork Belly

chargrilled hispy cabbage, wholegrain mustard crushed potato cake, carrot and ginger purée, cider cream sauce

Marinated Salmon Fillet

saffron mashed potato, chorizo and pea fricassée, thyme roasted beetroot, dill and leek velouté



Symphony Of Desserts

Mini Lemon Meringue Pie

Cookie Dough Brownie

Choux Pastry Filled With Creme Patissiere

Rossa Honeycomb Ice Cream

Please notify The Black Horse 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.

