



FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2022



STARTERS

Spiced Carrot & Parsnip Soup ve gfa df

with crispy leek, herb oil, farmhouse bread and whipped butter

Bevistan Sheep Cheese & Apple Tartlet v

local honey, hazelnuts, squash puree and mulled wine reduction

Ginger, Maple & Cranberry Marinated Chicken Wings gfa dfa

garlic and thyme lemon aioli and dressed mixed leaves

Mixed Game Terrine gfa dfa

fig chutney, toasted brioche and pickled winter vegetables

Breaded English Brie Wedge v

redcurrant and mulled wine relish, baby gem lettuce and an orange and raspberry vinaigrette

Smoked Suffolk Salmon gf df

marinated cucumber, preserved lemon and a celeriac remoulade

Courgette, Aubergine & Smoked Applewood Bake ve df

chestnut puree, lemon and pepper dressed leaves

Selection of English Cured Meats gfa

Bevistan blue sheep cheese, wild rocket leaf, ranch dressing and red onion & sloe gin marmalade

Please choose from our Christmas Season Menu

LUNCH

2 COURSES

£24.95

3 COURSES

£30.95

PRICE PER PERSON

DINNER

3 COURSES

£34.95

PRICE PER PERSON

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



MAINS

Traditional Roast Turkey *gfa dfa*

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

Christmas Nut Roast *ve df*

with chestnut mushrooms, spinach and sherry soaked cranberries, roast potatoes, roast root vegetables, steamed winter greens and creamy mushroom sauce

Fillet of Sea Bass *gfa dfa*

cauliflower puree, lemon and thyme roasted new potatoes, saffron cream sauce, fine green beans with hazelnut butter

Slow Roasted Pork Belly *gfa dfa*

whole grain mustard crushed potatoes, buttered savoy cabbage and a port and redcurrant sauce

Roast Chicken Supreme & Chasseur Sauce *gfa*

creamed rosemary mashed potato and sautéed Bedfordshire greens

Chargrilled 8oz Sirloin Steak *gfa dfa*

(£8 Supplement)

triple cooked chips, ranch dressed rocket and parmesan salad and a brandy and peppercorn sauce

Roast South Coast Cod Loin

herb crust and a mixed bean and chorizo cassoulet

Creamy Winter Vegetable Pie *v dfa*

in an individual pie dish topped with a puff pastry lid, served with steamed market vegetables and triple cooked chips

Teriyaki Marinated Fillet of Salmon *gfa dfa*

stir-fry vegetables, sweet potato crisps and teriyaki sauce

Roasted Stuffed Butternut Squash *v*

spiced wild rice, Bevisian sheep cheese and a fennel, pomegranate and walnut salad

v = vegetarian *ve* = vegan

gf/df = this dish is Gluten Free/ Dairy Free *gfa/dfa* = this dish can be adapted to Gluten Free/ Dairy Free
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 choices to be submitted in advance.



DESSERTS

Traditional Christmas Pudding gfa dfa

with brandy custard and redcurrant garnish

(v vegetarian option available, please request when ordering)

Sticky Toffee Pudding ve df

butterscotch sauce and vanilla pod ice cream

Chocolate & Peanut Butter Cheesecake

with salted caramel sauce and banana ice cream

Classic Sherry Trifle v gfa

with praline custard

Cranes Cranberry Liqueur & Orange Crème Brûlée v gfa

spiced shortbread biscuit

Artisan Cheese Platter v gfa

(£3 Supplement)

a selection of award-winning British cheese from Alsop & Walker Farm, East Sussex;

• Oak Smoked Mayfield • Sussex Blue • Sussex Brie •

served with banana bread, artisan crackers, apple, garlic and rosemary loose jelly, grapes and local honey

Selection of Ice Creams & Sorbets available upon request gfa dfa

v/ve Please note: gelatin may be used in some of our ice creams, please ask a member of our team for suitable vegetarian/vegan options

Filter Coffee £2.85

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



CONTACT US



The Black Horse

Ireland, Nr Shefford, Bedfordshire, SG17 5QL

Telephone: 01462 811398 Fax: 01462 817238

www.blackhorseireland.com

Christmas Season Menu available

Lunchtimes and evenings (excluding Sundays)

from Thursday 1st December - Saturday 24th December 2022

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**