



★  
FESTIVE MENUS

# Christmas



CHRISTMAS & NEW YEAR'S EVE

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2023



## STARTERS

### CELERIC & THYME SOUP

V VEA GFA DFA

truffle oil, whipped butter, sourdough bread

### GRAVLAX GFA DF

dill mayonnaise, kohlrabi remoulade, wafer croute

### GLAZED GOAT'S CHEESE

V GF

pear and saffron chutney, bitter leaves

### CLASSIC PRAWN COCKTAIL

GFA DF

air-dried cherry tomato, buttered brown bread,  
lemon wedge

### WILD MUSHROOM TARTLET

V VE DF

aubergine chutney, micro red sorrel

### COURGETTE & CAMELISED ONION TARTE FINE V VE DF

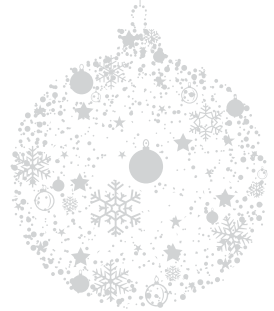
chicory marmalade, tomato oil

### BRESAOLA GFA DF

beetroot relish, burnt apple, focaccia crouton,  
rocket cress

### COUNTRY PÂTÉ GFA DF

Cumberland sauce, crisp bread croute



PLEASE CHOOSE FROM OUR  
CHRISTMAS SEASON MENU

### LUNCH

2 COURSES

3 COURSES

£28.95

£36.95

PRICE PER PERSON

### DINNER

3 COURSES

£36.95

PRICE PER PERSON

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



## MAINS

### TRADITIONAL ROAST TURKEY GFA DFA

pig in blanket, chestnut and sage stuffing, roast potatoes, roasted root vegetables, steamed winter vegetables, roasting gravy

### CHRISTMAS NUT ROAST

V VE GF DF

chestnut mushrooms, spinach, sherry-soaked cranberries, roast potatoes, roasted root vegetables, steamed vegetables, vegan gravy

### FILLET OF SEA BASS GF DF

roasted cauliflower tahini, curly kale, pomegranate, mint dressing

(ADD A 2ND FILLET £6 SUPPLEMENT)

### SLOW COOKED BEEF SHIN WITH BOURGUIGNON GF

creamy mash potato, roasted root vegetables, tender stem broccoli

### 12-HOUR COOKED PORK BELLY DFA

chorizo and pancetta cassoulet, wilted spinach, glazed carrot, rapeseed oil, micro parsley cress

### ROAST CELERIAC RISOTTO

V VEA GF DFA

pecorino flakes, crisp celeriac, rocket cress

### WHOLE BAKED LEMON SOLE GF

lump fish roe, mussel and potato broth, sea vegetables

### AUBERGINE PARMIGIANA

V GF

parmentier potatoes, rocket salad, toasted pumpkin seeds

### ROAST FILLET OF SALMON

GF

truffle pomme purée, brussel sprouts, charred leek, wild mushroom relish, micro red vein sorrel

### CHARGRILLED 10OZ SIRLOIN OR 10OZ RIBEYE STEAK GF DFA

(£10 SUPPLEMENT)

triple cooked chips, rocket salad dressed with ranch dressing, pepper corn sauce, cherry vine tomato



v = vegetarian ve = vegan

gf/df = this dish is Gluten Free/ Dairy Free gfa/dfa/vea = this dish can be adapted to Gluten Free/ Dairy Free/Vegan  
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 V VEA DFA

brandy sauce, vanilla ice cream, butter tuile

### STOUT STICKY TOFFEE PUDDING V

black treacle toffee sauce, vanilla ice cream

### BAKED AMERICAN STYLE CHEESECAKE V

muscovado sugar braised apples, apple sorbet

### CHEF'S TIRAMISU V

almond biscotti

### DARK CHOCOLATE CRÉMEUX V GFA

frosted hazelnuts, yogurt, caramel, chocolate tuile

### CHEESE PLATTER V GFA

(UPGRADE TO 5 CHEESE PLATTER £3 SUPPLEMENT)

selection of 3 artisan cheese, banana bread, artisan crackers, apple, grapes,  
garlic and apple loose jelly, Hertfordshire honey

### SELECTION OF ICE CREAM AND SORBET

VEA GFA DFA

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

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### FILTER COFFEE £2.90

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

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CONTACT US



## THE BLACK HORSE

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CHRISTMAS SEASON MENU AVAILABLE LUNCHTIMES AND EVENINGS  
FROM THURSDAY 30TH NOVEMBER - SUNDAY 24TH DECEMBER 2023  
(EXCLUDING SUNDAYS WHEN OUR STANDARD SUNDAY LUNCH  
MENU IS AVAILABLE, WITH THE EXCEPTION OF CHRISTMAS EVE).

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.