



NEW YEAR'S EVE LUNCH

GLASS OF PROSECCO ON ARRIVAL

STARTERS

WILD MUSHROOM TART V VE DF
Jerusalem artichoke, pickled walnuts

WHIPPED GOAT'S CHEESE V GF
blood orange, radicchio,
toasted hazelnuts

HAM HOCK & CHORIZO TERRINE
Brussels sprouts, granny smith apple, locally
sourced sourdough

GRILLED MACKEREL DFA
Caesar salad, pecorino flakes

HERITAGE BEETROOT TARTARE V
blini, chive cream, hazelnuts

MAINS

GRILLED VENISON HAUNCH GF
beetroot, parsnip puree, Brussels sprouts,
rich burgundy red wine jus

ROAST HAKE FILLET GF
clams, savoy cabbage, oyster mushroom,
new potatoes, chive velouté

PORK TENDERLOIN
celeriac, sauté potatoes, apple, kale,
madeira jus

GRILLED SEA BREAM FILLET DFA
pistou, orzo, walnut pesto, kale

MISO GLAZED CAULIFLOWER V VE GF DF
hen of the woods mushrooms, celeriac, edamame beans, pomegranate dressing

DESSERTS

DARK CHOCOLATE MOUSSE
orange salsa, chocolate tuile, white chocolate cream

**KIRSH CHERRY & HAZELNUT
MILLE-FEUILLE** V VEA GF DF
praline cream, hazelnut ice cream, lemon balm

SALTED CARAMEL FONDANT
honeycomb ice cream, peanut sable

CHEESE PLATTER V GFA
3 artisan cheeses, banana bread, artisan crackers,
grapes, garlic and apple loose jelly,
Hertfordshire honey

**SELECTION OF ICE CREAM
& SORBET**
VEA GFA DFA

3 COURSES

£55.00

PRICE PER PERSON

Please notify us of any food or drink allergies/ intolerances with your pre-order.
An optional 10% gratuity will be added to your bill and distributed to all staff on duty.

MENU CHOICES MUST BE SUBMITTED IN ADVANCE.

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STARTERS

HONEY ROASTED PARSNIP SOUP V VEA GFA DFA
parsley oil, salt frosted chestnuts

WHIPPED FETA & HERITAGE BEETROOT TARTARE GFA DFA
locally sourced sourdough croûte, red chard cress

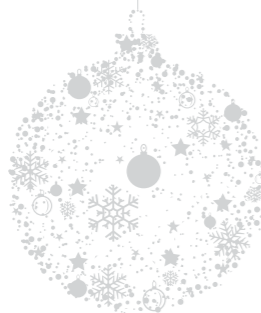
CHICKEN LIVER PARFAIT GFA
toasted locally sourced sourdough, pineapple and lime chutney, red currant gel, parsley cress

CURED & TORCHED MACKEREL GFA DF
crisp tortilla, sardine ketchup, pickled turnip, watercress

CREAMED WILD MUSHROOMS ON TOASTED BRIOCHE GFA
poached hens egg, spinach, truffle oil

PRAWN COCKTAIL GFA DF
air-dried cherry tomatoes, buttered brown bread, lemon wedge

WILD BOAR PÂTÉ GFA DF
cider jelly, pickled apple, watercress, toasted hazelnuts, crisp bread croûte



PLEASE CHOOSE FROM OUR CHRISTMAS SEASON MENU

LUNCH

2 COURSES 3 COURSES

£32.95 £39.95

PRICE PER PERSON

DINNER

3 COURSES

£39.95

PRICE PER PERSON

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MAINS

TRADITIONAL ROAST TURKEY GFA DFA
pig in a blanket, sage and onion stuffing, roast potatoes, roasted root vegetables, seasonal vegetables, roasting gravy

CHRISTMAS NUT ROAST V VE GFA DF
with chestnut mushrooms, spinach and sherry-soaked cranberries, roast potatoes, roasted root vegetables, seasonal vegetables, vegan gravy

ROASTED SEA BASS FILLET GF
olive oil pomme purée, red pepper and basil relish, spinach
(ADD A 2ND FILLET £7 SUPPLEMENT)

ROASTED CAULIFLOWER RISOTTO V VEA GF DFA
roasted chestnuts, pecorino flakes

SLOW COOKED CRISPY DUCK LEG
puy lentil ragout, chicory, chanterelle mushrooms, sauce épiciée

SPICY 12HR BRAISED BEEF SHIN DFA
roasted butternut squash, basmati and wild rice, coriander cress

ROASTED NORTH ATLANTIC COD LOIN GF
savoy cabbage, Jerusalem artichoke, Brussels sprouts, oyster mushrooms, vermouth cream sauce

10OZ SIRLOIN OR 10OZ RIBEYE STEAK GF DFA
(£10 SUPPLEMENT)
triple cooked chunky chips, rocket salad with ranch dressing, smoked cherry vine tomatoes, peppercorn sauce



v = vegetarian va = vegetarian adaptable ve = vegan vea = vegan adaptable
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.

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DESSERTS

TRADITIONAL CHRISTMAS PUDDING V VEA GF DF
brandy sauce, vanilla ice cream, butter tuile

BLACK FOREST ROULADE
chocolate and cherry gel, cherry ice cream

CLEMENTINE CHEESECAKE
cranberry compote, orange curd ice cream

GIANT PROFITEROLE FILLED WITH TIRAMISU CREAM
topped with chocolate, coffee ice cream

WARM SPICED APPLE CAKE GF DFA
apple and rum jam, nutmeg ice cream

3 CHEESE PLATTER V GFA
(UPGRADE TO 5 CHEESE PLATTER £4 SUPPLEMENT)
banana bread, artisan crackers, grapes, garlic and apple loose jelly, Hertfordshire honey

SELECTION OF ICE CREAM & SORBET VA VEA GFA DFA
Please ask a member of our team for suitable vegetarian/vegan options

FILTER COFFEE £2.90
Speciality tea and coffee available upon request for an additional £1 supplement (excludes liqueur coffee)

View our extensive wine list on our website: www.blackhorseireland.com

CHRISTMAS BOOKING
FOOD ORDER FORM

OUR CHRISTMAS SEASON MENU WILL BE AVAILABLE FROM THURSDAY 28TH NOVEMBER TO MONDAY 23RD DECEMBER 2024 AND MUST BE BOOKED IN ADVANCE (Excluding Sundays.)

BOOKING NAME

TEL NO EMAIL ADDRESS

NO. IN PARTY DATE OF PARTY TIME OF MEAL

PLEASE STATE ANY FOOD ALLERGIES/INTOLERANCES WE SHOULD BE AWARE OF

Please place numbers required beside each menu item

		ADAPT TO			
		VE	GF	DF	
STARTERS	Honey Roasted Parsnip Soup V VEA GFA DFA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Whipped Feta & Heritage Beetroot Tartare GFA DFA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Chicken Liver Parfait GFA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Cured & Torched Mackerel GFA DF	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Creamed Wild Mushrooms On Toasted Brioche GFA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Prawn Cocktail GFA DF	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Wild Boar Pâté GFA DF	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

MAINS	Traditional Roast Turkey GFA DFA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Christmas Nut Roast V VE GFA DF	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Roasted Sea Bass Fillet GF	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	2 Fillets of Sea Bass GF (£7 SUPPLEMENT)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Roasted Cauliflower Risotto V VEA GF DFA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Slow Cooked Crispy Duck Leg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	Spicy 12hr Braised Beef Shin DFA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	Roasted North Atlantic Cod Loin GF	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	10oz Sirloin GF DFA (£10 SUPPLEMENT)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	10oz Ribeye Steak GF DFA (£10 SUPPLEMENT)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

DESSERTS	Traditional Christmas Pudding V VEA GF DF	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Black Forest Roulade V	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	Clementine Cheesecake V	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	Giant Profiterole Filled With Tiramisu Cream V	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
	Warm Spiced Apple Cake GF DFA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	3 Cheese Platter V GFA	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	5 Cheese Platter V GFA (£4 SUPPLEMENT)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	Selection of Ice Creams & Sorbets VA VEA GFA DFA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

LUNCHTIMES ONLY:
PLEASE STATE TOTAL NUMBER OF:

2 COURSE MEALS

3 COURSE MEALS

3 course menu only for evening bookings.

Please mark relevant box (where applicable) if you require a dish to be adapted to Vegan (ve) Gluten Free (gf) or Dairy Free (df) if it is not already as standard.

Individual dietary requirements can be catered for. Please let us know in advance. Also state any food or drink allergies/ intolerances.

Food order forms are also available on our website www.blackhorseireland.com

BOOKINGS

Your credit card details will be taken to secure your reservation. No money will be deducted at this time, however, failure to notify The Black Horse of cancellation without a minimum of 48hrs notice will result in a charge of £20 per person for Christmas and £30 per person for New Year's Eve Lunch.

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