

FESTIVE MENUS

Christmas



CHRISTMAS & NEW YEAR'S EVE

2024



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

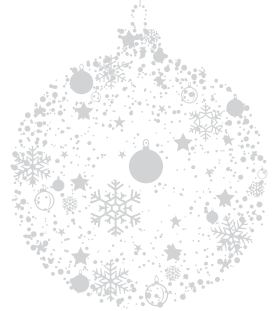
GFA DF

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

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



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

100Z SIRLOIN OR 100Z 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.



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)



CONTACT US



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CHRISTMAS FAYRE MENU AVAILABLE LUNCHTIMES AND EVENINGS
FROM THURSDAY 28TH NOVEMBER - MONDAY 23RD DECEMBER 2024

(EXCLUDING SUNDAYS WHEN OUR STANDARD
SUNDAY LUNCH MENU IS AVAILABLE).

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.