

New Year's Eve

Tuesday 31st December 2024



The
Black Horse
Ireland

01462 811398

blackhorseireland.com



Starters

Wild Mushroom Tart v ve df
Jerusalem artichoke, pickled walnuts

Heritage Beetroot Tartare v
blini, chive cream, hazelnuts

Grilled Mackerel dfa
Caesar salad, pecorino flakes

Whipped Goat's Cheese v gf
blood orange, radicchio, toasted hazelnuts

Ham Hock & Chorizo Terrine
*Brussels sprouts, granny smith apple,
locally sourced sourdough*

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

Add a side for £4.95

**Triple Cooked Chunky
Chips** v gfa

French Fries
v gfa

Buttered New Potatoes
v vea gfa dfa

Desserts

Dark Chocolate Mousse
*orange salsa, chocolate tuile,
white chocolate cream*

**Kirsch 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*

**A selection of premium
ice creams & sorbets**
also available
va vea gfa dfa

£55pp
three courses

v - Suitable for Vegetarians ve - Suitable for Vegans
gf/df - Gluten Free/Dairy Free vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Adaptable upon request

*Before ordering please notify your server 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.*