

★
FESTIVE MENUS
Christmas



CHRISTMAS & NEW YEAR'S EVE

2025



STARTERS

CREAMED BUTTON MUSHROOM SOUP

V VEA GFA DFA

wild mushroom relish, warm sourdough bread

ROAST RED ONION

V VEA GF DF

bademjan puree, pomegranate, micro salad

CHICKEN LIVER PARFAIT

GFA

toasted sourdough, cider jelly, cranberry chutney, parsley cress

SMOKED SALMON & CREAM CHEESE ROULADE GF

crispy Jerusalem artichoke, beetroot ketchup, watercress

WELSH RAREBIT ON TOASTED BRIOCHE V

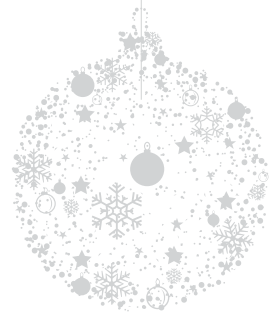
vine ripened plum tomato, chive oil

PRAWN COCKTAIL GFA DFA

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

HAM HOCK TERRINE GFA DF

homemade piccalilli, focaccia croute



PLEASE CHOOSE FROM OUR CHRISTMAS SEASON MENU

LUNCH

2 COURSES

£35

3 COURSES

£42

PRICE PER PERSON

DINNER

3 COURSES

£42

PRICE PER PERSON

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



MAINS

TRADITIONAL ROAST TURKEY GFA DF

pigs in blankets, sage and onion stuffing, roast potatoes, roasted root vegetables, seasonal vegetables, roasting gravy

CHRISTMAS NUT ROAST V VE GF DF

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

ROASTED SEA BASS FILLET GF DF

jackfruit and butternut squash curry, blackened lime wedge, coriander cress
(ADD A 2ND FILLET £8 SUPPLEMENT)

ROASTED PUMPKIN RISOTTO V VEA GF DFA

crispy sage, toasted pinenuts, parmesan flakes

GRILLED VENISON RUMP GF DF

beetroot, caramelised chicory, chanterelle mushrooms, parmentier potato, red wine sauce

12HR COOKED BEEF SHIN STEW GFA

artichoke, green olives, cannelloni beans, creamed polenta, basil cress

PISTACHIO CRUSTED HAKE LOIN GF

winter vegetable broth, new potatoes

CHARGRILLED 10OZ SIRLOIN OR RIBEYE GF DFA (£10 SUPPLEMENT)

triple cooked chunky chips, rocket salad with ranch dressing, 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 GFA DFA

brandy sauce, vanilla ice cream, butter tuile

DARK CHOCOLATE MOUSSE V GFA

black cherry compote, fior de latte ice cream, cinnamon twist

CARROT CAKE V VE GF DF

vanilla and walnut frosting, orange sorbet

TIRAMISU V

almond biscotti

SPICED APPLE CRUMBLE TART V GFA

homemade custard, green apple sorbet

3 CHEESE PLATTER V GFA

(UPGRADE TO 5 CHEESE PLATTER £3 SUPPLEMENT)

banana bread, artisan crackers, apple, 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 £3.40

Speciality tea and coffee available upon request - please see drinks menu for individual prices



CONTACT US



THE BLACK HORSE

Ireland, Nr Shefford, Bedfordshire, SG17 5QL

Telephone: 01462 811398 Fax: 01462 817238

www.blackhorseireland.com

CHRISTMAS FAYRE MENU AVAILABLE LUNCHTIMES AND EVENINGS
FROM THURSDAY 27TH NOVEMBER - TUESDAY 23RD DECEMBER 2025

(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.

