



THE
Black Horse

FREEHOUSE AT IRELAND

Christmas

FESTIVE MENUS



CHRISTMAS & NEW YEAR'S EVE

2026



STARTERS

SPICED BUTTERNUT SQUASH SOUP

V VEA GFA DFA

local sourdough, whipped herb butter

PRAWN COCKTAIL

GFA DFA

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

PÂTÉ DE CAMPAGNE GFA DF

toasted local sourdough, homemade piccalilli

WHITE WINE ROASTED PEAR V GF

roquefort, chicory, pomegranate dressing

BEETROOT CURED SALMON

GF DF

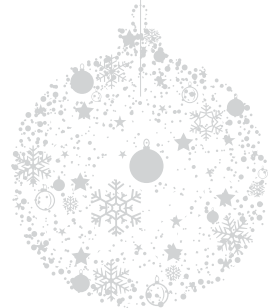
compressed cucumber, gin and citrus gel,
red vein sorrel

DUCK & PISTACHIO TERRINE GFA DFA

local sourdough brioche, glazed fig, cranberry jam

WILD MUSHROOM & VEGAN FETA TARTLET V VE GFA DF

black olive caramel, herb oil, frisée



PLEASE CHOOSE FROM OUR CHRISTMAS SEASON MENU

LUNCH

2 COURSES

£37

3 COURSES

£46

PRICE PER PERSON

DINNER

3 COURSES

£46

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

SLOW-COOKED BEEF SHIN GF

mashed potatoes, turnip, carrot, pancetta crisp, tenderstem broccoli, rich red wine sauce

ROAST SEA BASS FILLET DF

spelt and winter vegetable broth, walnut pesto
(ADD A 2ND FILLET £8 SUPPLIMENT)

JERUSALEM ARTICHOKE RISOTTO V VEA GF DFA

parmesan flakes, brussels sprout leaves, hazelnut dressing

TANDOORI RUBBED VENISON HAUNCH GF DF

tikka marsala sauce, spinach, butternut squash, wild and basmati rice

PANCETTA WRAPPED MONKFISH GF DF

pomme rosti, celeriac puree, red chicory, samphire, bisque

CHARGRILLED 10OZ SIRLOIN OR RIBEYE GF DFA

(£12 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 12.5% 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

BLACK FOREST TRIFLE V VE GF DF

kirsch cherry compote, chocolate sprinkles

‘THE BLACK HORSE’ FERRERO ROCHER V GF

Rice Krispies cake, chocolate bavarois, hazelnut cream, toasted hazelnuts

TIRAMISU V

almond biscotti

SPICED APPLE CAKE V VE GF DF

vegan calvados custard, green apple sorbet

BURNT ORANGE CHEESECAKE

blood orange and rosemary compote, pistachio ice cream

SELECTION OF ICE CREAM & SORBET

VA VEA GFA DFA

Please ask a member of our team for suitable vegetarian/vegan options

3 CHEESE PLATTER V GFA

banana bread, artisan crackers, grapes, garlic and apple loose jelly, Hertfordshire honey

(UPGRADE TO 5 CHEESE PLATTER £4 SUPPLEMENT)

FILTER COFFEE £3.75

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



CONTACT US



THE BLACK HORSE

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www.blackhorseireland.com

CHRISTMAS FAYRE MENU AVAILABLE LUNCHTIMES AND EVENINGS
FROM THURSDAY 26TH NOVEMBER - THURSDAY 24TH DECEMBER 2026

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

CLOSED ON CHRISTMAS DAY, BOXING DAY AND NEW YEAR'S DAY.

GIFT VOUCHERS ARE AVAILABLE - PLEASE ASK FOR DETAILS.

Darren, Mark and the team look forward to making your
festive meal an enjoyable occasion.

