



CHRISTMAS EVE MENU

STARTERS

PRAWN COCKTAIL GFA DFA

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

WHITE WINE ROASTED PEAR GF

Roquefort, chicory, pomegranate dressing

DUCK & PISTACHIO TERRINE GFA DFA

local sourdough brioche, glazed fig, cranberry jam

PÂTÉ DE CAMPAGNE GFA DF

toasted local sourdough, homemade piccalilli

BEETROOT CURED SALMON GF DF

compressed cucumber, gin
and citrus gel, red vein sorrel

WILD MUSHROOM, VEGAN FETA TARTLET DF VE

black olive caramel, herb oil, frisée

MAINS

TRADITIONAL ROAST TURKEY GFA DF

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

SLOW COOKED BEEF SHIN GF

mash potato, turnip, carrot, pancetta crisp,
broccoli tender stem, rich red wine sauce

PANCETTA WRAPPED MONKFISH GF DF

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

CHRISTMAS NUT ROAST V VE GF DF

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

ROAST SEA BASS FILLET DF

spelt and winter vegetable broth, walnut pesto
(UPGRADE TO 2 FILLETS £8 SUPPLEMENT)

JERUSALEM

ARTICHOKE RISOTTO V VEA GF DFA

parmesan flakes, brussels
sprout leaves, hazelnut dressing

DESSERTS

CHRISTMAS PUDDING V 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 bavaois,
hazelnut cream, toasted hazelnuts

BURNT ORANGE CHEESECAKE

blood orange and rosemary compote, pistachio ice cream

3 CHEESE PLATTER V GFA

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

TIRAMISU V

almond biscotti

SPICED APPLE CAKE V VE GF DF

calvados custard, green apple sorbet

LUNCH & DINNER

£50

PRICE PER PERSON

3 COURSES & A MINCE PIE

Please notify us of any food or drink allergies/ intolerances with your pre-order.
An optional 12.5% gratuity will be added to your bill and distributed to all staff on duty.

MENU CHOICES MUST BE SUBMITTED IN ADVANCE.