



**The
Black Horse
Inn**

REAL ALE - REAL FOOD - REAL PUB

Christmas Fayre – 2021 Menu

Served 5pm–8pm From Monday – Saturday (1st – 24th dec)

Bookings Only – Pre-Order Required 10 Days Before The Party Date.

A £5 Non-Refundable Deposit Per Person Is Payable At The Time Of Booking.

Chef's Homemade Soup *Served With Warm Crusty Bread & Butter*

Prawn Cocktail *Served On A Bed Of Salad With Seafood Sauce & Wholemeal Bread*

Paté *Served With Salad Garnish & Wholemeal Toast*

Crispy Battered Mushrooms *Served With Hot Garlic Butter*

Traditional Roast Turkey *With Homemade Stuffing, Pigs In Blankets & Cranberry Sauce*

Traditional Roast Beef *With Homemade Yorkshire Pudding & Horseradish Sauce*

Vegetarian Option On Request

All The Above Main Courses Are Served With A Selection Of Seasonal Vegetables, Creamed & Roast Potatoes.

Fresh Salmon With Hollandaise Sauce *With Baby New Potato's Green Veg Medley*

Traditional Christmas Pudding With Brandy Sauce

Boozy Winter Berry Trifle

Warm Chocolate Fudge Cake With Ice Cream

Apple Strudel Crumble With Custard

2-Courses £14.95

3-Courses £19.95

Please Note: Subject To Change Due To Potential Supplier Issues



