



BLACK HORSE
BRENT PELHAM

festive menu

starters

roasted red pepper and butternut soup; with a pesto dressing, parmesan & sourdough croutons (v)

smoked haddock and leek croquettes; served with a poached egg, wilted spinach, chives, and a hollandaise sauce

slow cooked pork belly hash; with crackling, celeriac remoulade and an apple purée (gf)
trio of cauliflower; with chargrilled cauliflower, pomegranate, orange & cauliflower couscous, and a nutmeg, apple & cauliflower puree (vg)

mains

rolled turkey stuffed with pork and cranberry; wrapped in parma ham, fondant potato, bread sauce, gravy, and seasonal vegetables (gf)

confit duck leg dauphinoise potatoes; served with sticky braised red cabbage, wilted spinach, citrus sweet potato purée and a red wine jus (gf)

pan fried sea bream fillet; with fennel & potato rosti, sautéed fine beans & spinach, with a crab & saffron broth (gf)

pan roasted rib-eye steak; with dauphinoise potatoes, tenderstem broccoli, sautéed wild mushroom & madeira sauce (gf)

wild mushroom and spinach wellington; served with roasted garlic & rosemary new potatoes, braised red cabbage, sautéed greens, and a virgin mary sauce (vg)

desserts

christmas pudding cheesecake; served with crème anglaise (v)

panettone bread and butter pudding; topped with vanilla ice cream and orange curd

chocolate cream brûlée; with shortbread biscuit, and a grand marnier berry compote

cheese board

mayfield hard cheese, la rozay goats' cheese, hebridian blue, baron bigod, celery, chutney, water biscuits

selection of ice creams or sorbets (vg)

two courses - £27.00 three courses £32.00

An additional 10% service charge will be added to the meal, all of which will go directly to the staff cooking, serving and washing up. However, this is optional, and you can ask to have it removed.

All parties must pre-order. If you have any dietary requirements, please let us know in advance.

v – vegetarian, vg – vegan, gf – gluten free