



The Black Horse Inn

Christmas Party Menu 2021

2 Course £23 – 3 Courses £28

Available from 1st December

Available **Monday-Saturday** all day, a pre-order will be required a week in advance of your booking and a £10pp deposit will be taken and deducted from the bill

Wine Pairings Available at 175ml £17 /250ml £21

Please call 01622 737195 or email info@wellieboot.net to book now

Starters

- Chicken Liver Pate (G.F Available)** - Cramele Recas, **Pinot Noir**, Romania
Thyme Butter, Toast, Red Onion Marmalade
- Soup** - See Server, Dependant On Chefs Soup
Chefs Bread, Butter
- Prawn Salad (G.F)** - Ca'Lunghetta, **Pinot Grigio Rose**, Italy
Baby Gem, Marie-Rose, Pickled Cucumber

Mains

- Roast Turkey & Ham or Nut Roast** - Jarrah Wood, **Chardonnay**, Australia
Roast Potatoes, Chipolatas Wrapped in Bacon, Broccoli, Chantenay Carrots, Brussel Sprouts with Pancetta, Turkey Gravy
- Sea Bass Fillet** - Illusion, **Chenin Blanc**, South Africa
Lemon & Chervil Crushed Potatoes, Braised Red Chicory, Caper Butter
- Roasted Butternut Squash (Vegan, G.F)** - Proudly Vegan, **Merlot**, Chile
Shallot Puree, Tenderstem Broccoli, Shiitake Mushroom Powder, Chestnut Pesto

Desserts

- Christmas Pudding** - Rubis, **Chocolate Wine**, Spain (100ml)
Brandy Crème Anglaise
- Orange & Maple Cheesecake** - Ch. Mingets, **Sauternes**, France (100ml)
Pecan Brittle
- Black Horse Cheese Board** - Grahams, **LBV Port**, Portugal (50ml)
Biscuits, Grapes, Celery, Chutney

*Please ask your Server should you have any specific dietary requirements or need allergen information
Some dishes may contain nuts or traces of nut oil please see server if you have any special
dietary requirements, many dishes can be made gluten free if required.
Please note: A 10% service charge will be added to the overall bill for Parties of all sizes.*