



# Christmas 2024

Celebrate Christmas here at The Black Horse Inn



# December Party Menu

**Lunch:** Friday 12pm-2.30pm

**Dinner:** Monday - Thursday 5pm-8pm

Friday & Saturday 5pm-8.30pm

*We can also offer dining on other days and times for pre-booked parties of 8 and over.*

## STARTERS

**Curried Parsnip Soup (v)**

Homemade Bread

**Breaded Brie (v)**

Cranberry Chutney, Dressed Leaves

**Prawn Cocktail**

Brown Bread & Butter

**Pig in Blanket**

Mulled Wine Braised Red Cabbage

## MAINS

All served with Honey Carrots & Parsnips,  
Sprouts, Mulled Wine Cabbage

**Turkey Ballotine**

Apricot & Chestnut Stuffing, Smoked  
Streaky Bacon, Goose Fat Roasties, Gravy

**Braised Ox Cheek**

Yorkshire Pudding, Creamy Mash,  
Horseradish Emulsion

**Pan Fried Coley Fillet**

Lemon & Caper Beurre Noisette, Shallot  
Puree, Samphire, Crushed New Potatoes

**Black Horse Nut Roast (ve)**

Pickled Wild Mushrooms, Parsnip Crisps,  
Creamy Mash

### Side Orders £4.50

- Hand Cooked Chips
- Skinny Fries
- Buttered Greens
- Goose Fat Roasties
- Onion Rings in Gluten Free Batter
- Mulled Wine Red Cabbage
- Chilli & Sesame Broccoli

## DESSERTS

**Christmas Pudding**

Spiced Rum Sauce

**Chocolate & Baileys Torte**

White Chocolate Sauce, Vanilla Ice Cream

**Spiced Orange Cheesecake**

Chantilly Cream, Charred Orange Segments

**Apple & Cinnamon Tart**

Butterscotch Sauce, Stilton Ice Cream

**Cheese Plate**

3 Cheeses, Biscuits, Grapes, Chutney  
(£4.75pp supplement)

£39.50PP

Party menu only available  
for parties of 8+.  
£10 non-refundable deposit  
& pre-orders will be  
required.

Please make us aware of any allergens upon pre order.

Prices include 20% VAT, service charge is left to the discretion of our guests.

Celebrate Christmas and the New Year here at The Black Horse Inn

**Lunch:** Friday 12pm-2.30pm

Sunday 12pm-4pm *(Including a choice of Roasts)*

**Dinner:** Monday-Thursday 5-8pm | Friday & Saturday 5-8.30pm

## STARTERS

### Curried Parsnip Soup (v)

Homemade Bread **£8**

### Prawn Cocktail

Crevette, Brown Bread & Butter **£9.50**

### Breaded Brie (v)

Cranberry Chutney, Dressed Leaves **£9.50**

### Duck Liver Parfait

Fig & Orange Chutney, Brioche **£11.50**

### Pig in Blanket

Mulled Wine Braised Red Cabbage **£9.50**

## MAINS

### Turkey Ballotine

Chestnut & Apricot Stuffing, Parsnip Puree, Goose Fat Roasties, Buttered Sprouts, Mulled Wine Red Cabbage, Gravy **£22.50**

### Braised Ox Cheek

Yorkshire Pudding, Creamy Mash, Horseradish Emulsion, Greens, Jus **£24.00**

### Steak & Ale Pie in Shortcrust Pastry,

Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time) **£19.50**

### Pan Fried Coley

Lemon & Caper Beurre Noisette, Shallot Puree, Crushed New Potatoes, Samphire **£24.00**

### 10oz Sirloin Steak

Flat Mushroom, Tomato, Skinny Fries **£30.00**  
Peppercorn Sauce **£3.00**

### Hand Pressed Beef Burger

Homemade Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries, Onion Ring, Coleslaw **£18.75**

### Seared Watermelon Steak (ve)

Chilli Sesame Broccoli, Rice Noodles, Beansprouts, Micro Coriander **£19.00**

### Haddock in Gluten-Free Batter (gf)

Hand Cut Chips **£18** | Small Haddock **£14**  
Minted Mushy Peas or Tartare Sauce **£1**

#### Side Orders **£4.50**

- Hand Cooked Chips
- Skinny Fries
- Buttered Greens
- Goose Fat Roasties
- Onion Rings in Gluten Free Batter
- Mulled Wine Red Cabbage
- Chilli & Sesame Broccoli

## DESSERTS

### Christmas Pudding

Spiced Rum Sauce **£8.50**

### Chocolate & Baileys Torte

White Chocolate Sauce, Vanilla Ice Cream **£8.50**

### Spiced Orange Cheesecake

Chantilly Cream, Charred Orange Segments **£8.50**

### Apple & Cinnamon Tart

Butterscotch Sauce, Stilton Ice Cream **£8.50**

### Cheese Plate

Selection of 3 Cheeses, Biscuits, Grapes, House Chutney **£13**

Available with the exception of Christmas Day, Boxing Day,  
New Year's Eve & New Year's Day.

## Christmas Day Lunch

Adults £105

Children (under 12) £57.50

*A pre-order and a non-refundable deposit of £25 per person will be required.*

### STARTERS

**Curried Parsnip Velouté (v)**  
Coriander Oil, Homemade Bread

**Duck Liver Parfait**  
Fig & Orange Chutney, Brioche

**Wild Mushroom Crumble (v)**  
Yorkshire Blue, Garlic Cream

**Gin Cured Salmon**  
Horseradish, Beetroot Puree, Beetroot Crisps

### MAINS

**Turkey Ballotine**  
Chestnut & Apricot Stuffing, Parsnip Puree, Goose Fat Roasties, Buttered Sprouts, Mulled Wine Red Cabbage

**Fillet of Yorkshire Beef (served pink)**  
Celeriac Fondant, Wild Mushroom & Truffle Puree, Honey Carrot, Charred Shallot, Jus

**Monkfish**  
Wrapped in Pancetta, Dauphinoise, Mussels, Samphire, Champagne Sauce

**Beetroot & Goats Cheese Wellington (v)**  
Creamed Potato, Red Pepper Jam, Pickled Walnuts, Cider Cream

### DESSERTS

**Christmas Pudding**  
Spiced Rum Sauce

**Chocolate & Baileys Torte**  
White Chocolate Sauce, Vanilla Ice Cream

**Spiced Orange Cheesecake**  
Chantilly Cream, Charred Orange Segments

**Apple & Cinnamon Tart (gf)**  
Butterscotch Sauce, Stilton Ice Cream

**Cheese Plate**  
Selection of 3 Cheeses, Biscuits, Grapes, Chutney

Please make us aware of any allergens upon pre order.

Prices include 20% VAT, service charge is left to the discretion of our guests.



# Boxing Day Lunch Served 12pm - 2.30pm

Book a table in either the restaurant or the bar area

A £10 per person deposit will be required. Pre-orders are required on parties of 8 or more.

## STARTERS

### Curried Parsnip Soup (v)

Homemade Bread £8

### Prawn Cocktail

Crevette, Brown Bread & Butter £9.50

### Breaded Brie (v)

Cranberry Chutney, Dressed Leaves £9.50

### Pig in Blanket

Mulled Wine Braised Red Cabbage £9.50

### Duck Liver Parfait

Fig & Orange Chutney, Brioche £11.50

## MAINS

### Pan Fried Chicken Supreme

Dauphinoise Potato, Honey Roast Roots, Cavolo Nero, Chicken Jus £23

### Steak & Ale Pie in Shortcrust Pastry

Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time) £19.50

### Pan Fried Coley

Lemon & Caper Beurre Noisette, Shallot Puree, Crushed New Potatoes, Samphire £24.00

### 10oz Sirloin Steak

Flat Mushroom, Tomato, Skinny Fries £30.00  
Peppercorn Sauce £3.00

### Hand Pressed Beef Burger

Brioche Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries £18.75

### BLT

Dry Cured Pork Belly, Marinated Beef Tomato, Romaine Lettuce, Honey Wholegrain Mayo, Homemade Toasted Bread £16

### Haddock in Gluten-Free Batter (gf)

Hand Cut Chips £18 | Small Haddock £14  
Minted Mushy Peas or Tartare Sauce £1

### Smoked Salmon & Cream Cheese Croissant

Salmon Caviar, Watercress, Lemon Dressing £16

#### Side Orders £4.50

- Hand Cut Chips
- Skinny Fries
- Buttered Greens
- Onion Rings in Gluten Free Batter
- Goose Fat Roasties
- Mulled Wine Red Cabbage
- Chilli & Seseame Broccoli

## DESSERTS

### Christmas Pudding

Spiced Rum Sauce £8.50

### Chocolate & Baileys Torte

White Chocoate Sauce, Vanilla Ice Cream £8.50

### Spiced Orange Cheesecake

Chantilly Cream, Charred Orange Segments £8.50

### Apple & Cinammon Tart

Butterscotch Sauce, Stilton Ice Cream £8.50

### Cheese Plate

Selection of 3 Cheeses, Biscuits, Grapes, House Chutney £13



We will be closed in the evening of December 26, 2024



# New Year's Eve Dinner Served 5pm-8pm

Book a table in either the restaurant or the bar area

A £10 per person deposit will be required. Pre-orders are required on parties of 8 or more.

## STARTERS

### Curried Parsnip Soup (v)

Homemade Bread £8

### Prawn Cocktail

Crevette, Brown Bread & Butter £9.50

### Breaded Brie (v)

Cranberry Chutney, Dressed Leaves £9.50

### Pan Fried Scallops

Celeriac Puree, Black Pudding, Hazelnuts £15

### Duck Liver Parfait

Fig & Orange Chutney, Brioche £11.50

## MAINS

### Pan Fried Chicken Supreme

Dauphinoise Potato, Honey Roast Roots, Cavolo Nero, Chicken Jus £23

### Steak & Ale Pie in Shortcrust Pastry

Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time) £19.50

### Monkfish Wrapped in Pancetta

Dauphinoise, Mussels, Samphire, Champagne Sauce £30

### Fillet of Yorkshire Beef

Celeriac Fondant, Wild Mushroom & Truffle Puree, Honey Carrot, Charred Shallot, Jus £35.00

### Roast Rump of Lamb

Baba Ganoush, Charred Peppers, Greek Potatoes, Tzatziki £28

### Seared Watermelon Steak (ve)

Chilli Sesame Broccoli, Rice Noodles, Beansprouts, Micro Coriander £19.00

#### Side Orders £4.50

- Hand Cut Chips
- Skinny Fries
- Buttered Greens
- Onion Rings in Gluten Free Batter
- Goose Fat Roasties
- Mulled Wine Red Cabbage
- Chilli & Sesame Broccoli

## DESSERTS

### Sticky Toffee Pudding

Toffee Sauce, Salted Honeycomb Ice Cream £8

### Chocolate & Baileys Torte

White Chocoate Sauce, Vanilla Ice Cream £8.50

### Spiced Orange Cheesecake

Chantilly Cream, Charred Orange Segments £8.50

### Apple & Cinammon Tart

Butterscotch Sauce, Stilton Ice Cream £8.50

### Cheese Plate

Selection of 3 Cheeses, Biscuits, Grapes, House Chutney £13

Please make us aware of any allergens upon pre order.

Prices include 20% VAT, service charge is left to the discretion of our guests.



## New Year's Day Lunch Served 12pm - 2.30pm

Book a table in either the restaurant or the bar area

A £10 per person deposit will be required. Pre-orders are required on parties of 8 or more.

### STARTERS

#### Curried Parsnip Soup (v)

Homemade Bread £8

#### Prawn Cocktail

Crevette, Brown Bread & Butter £9.50

#### Breaded Brie (v)

Cranberry Chutney, Dressed Leaves £9.50

#### Pig in Blanket

Mulled Wine Braised Red Cabbage £9.50

#### Duck Liver Parfait

Fig & Orange Chutney, Brioche £11.50

### MAINS

#### Pan Fried Chicken Supreme

Dauphinoise Potato, Honey Roast Roots, Cavolo Nero, Chicken Jus £23

#### Steak & Ale Pie in Shortcrust Pastry

Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time) £19.50

#### Pan Fried Coley

Lemon & Caper Beurre Noisette, Shallot Puree, Crushed New Potatoes, Samphire £24.00

#### 10oz Sirloin Steak

Flat Mushroom, Tomato, Skinny Fries £30.00  
Peppercorn Sauce £3.00

#### Hand Pressed Beef Burger

Brioche Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries £18.75

#### BLT

Dry Cured Pork Belly, Marinated Beef Tomato, Romaine Lettuce, Honey Wholegrain Mayo, Homemade Toasted Bread £16

#### Haddock in Gluten-Free Batter (gf)

Hand Cut Chips £18 | Small Haddock £14  
Minted Mushy Peas or Tartare Sauce £1

#### Smoked Salmon & Cream Cheese Croissant

Salmon Caviar, Watercress, Lemon Dressing £16

#### Side Orders £4.50

- Hand Cut Chips
- Skinny Fries
- Buttered Greens
- Broccoli Cheese
- Braised Red Cabbage
- Dauphinoise Potato
- Carrot & Swede Mash

### DESSERTS

#### Christmas Pudding

Spiced Rum Sauce £8.50

#### Chocolate & Baileys Torte

White Chocolate Sauce, Vanilla Ice Cream £8.50

#### Spiced Orange Cheesecake

Chantilly Cream, Charred Orange Segments £8.50

#### Apple & Cinammon Tart

Butterscotch Sauce, Stilton Ice Cream £8.50

#### Cheese Plate

Selection of 3 Cheeses, Biscuits, Grapes, House Chutney £13





**Weddings** are truly magical at The Black Horse Inn. We currently have some very special offers:

**£2,500** based on 20 guests until November 2025

**£4,950\*** based on 45 guests until November 2025

\*£1,500 off any dates until April 2025 for 45 guests.

## Wedding Open Days

**Sunday 13th October 11am-2pm**

At least twice a year we hold Wedding Open Days where we dress our beautiful Wellington Suite for a wedding. You can also take a peak at some of our bedrooms and speak to our friendly wedding team. Look out on our website or Facebook page for details of our next event.

For more information please visit [www.bertsroomsandevents.co.uk](http://www.bertsroomsandevents.co.uk), call: 01484 713862 or email: [lydia@bertsroomsandevents.co.uk](mailto:lydia@bertsroomsandevents.co.uk).





# CHRISTMAS OVERNIGHT *Package*

December Dinner, Bed and Breakfast\*




**December Dinner, Bed and Breakfast from £85\* per person**

*Price includes up to £30 per person on food from the a la carte menu*

---

\*All based on double occupancy. Not available New Year's Eve, Christmas Day & Boxing Day.

All offers are subject to availability

 Like Us  Follow Us  TripAdvisor

[www.blackhorseclifton.co.uk](http://www.blackhorseclifton.co.uk)