



The
Black Horse Inn
Clifton Village

CHRISTMAS

Party Menu



£42.50 PER PERSON

STARTERS

- * Parsnip & Apple Soup
with crusty sourdough
- * Smoked Salmon & Cream Cheese Blinis
with fresh dill
- * Crispy Brie Wedges
with cranberry chutney and rocket
- * Ham Hock & Wholegrain Mustard Terrine
with pickles and toasted bread

MAINS

- * Roast Turkey Breast
*with sage & onion stuffing, pigs in blankets,
roast potatoes, honey-glazed carrots,
Brussels sprouts and turkey gravy*
- * Slow-Roasted Pork Belly
*with apple sauce, dauphinoise potatoes
and buttered greens*
- * Pan-Fried Sea Bass
*with crushed herb potatoes,
asparagus and lemon beurre blanc*
- * Wild Mushroom & Cranberry Wellington (V)
*with roasted root vegetables
and red wine gravy*

DESSERTS

- * Traditional Christmas Pudding
with warm brandy sauce
- * Sticky Toffee Pudding
with vanilla ice cream
- * White Chocolate & Raspberry Cheesecake
Raspberry coulis & butter shortbread
- * British Cheeseboard
*A selection of British cheeses served with
artisan crackers, celery, grapes, chutney & butter*

*Wishing you a very Merry Christmas
and a Happy New Year*

MENU AVAILABLE FOR PARTIES & GROUPS OVER 8



The
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CHRISTMAS DAY

Menu



£125 PER PERSON

STARTERS

- * **Prawn & Crayfish Cocktail**
Baby gem lettuce, Marie Rose sauce, cucumber, lemon & brown bread
- * **Oak Smoked Scottish Prawn**
Dill crème fraîche, pickled cucumber & lemon
- * **Pressed Ham Hock Terrine**
Piccalilli, watercress & toasted sourdough
- * **Whipped Goat's Cheese Mousse (V)**
Heritage beetroot, candied walnuts & balsamic glaze

MAIN COURSES

- * **Roast Norfolk Bronze Turkey**
Pigs in blankets, sage & onion stuffing, duck fat roast potatoes, buttered sprouts with pancetta, glazed carrots, parsnips, cranberry sauce & rich turkey gravy
- * **Slow-Braised Beef Featherblade**
Truffle mashed potato, roasted heritage carrots, tenderstem broccoli & red wine jus
- * **Pan-Roasted Fillet of Halibut**
Fondant potato, samphire, buttered spinach & champagne beurre blanc
- * **Wild Mushroom, Chestnut & Cranberry Wellington (V)**
Dauphinoise potato, seasonal vegetables & rosemary gravy

DESSERTS

- * **Traditional Christmas Pudding**
Warm brandy anglaise
- * **White Chocolate & Raspberry Cheesecake**
Raspberry coulis & butter shortbread
- * **Sticky Toffee Pudding**
Salted caramel sauce & vanilla bean ice cream
- * **British Cheeseboard**
A selection of British cheeses served with artisan crackers, celery, grapes, chutney & butter
- * **Chocolate & Caramel Panna Cotta**
Chocolate panna cotta, salted caramel, chocolate soil & honeycomb

*Wishing you a very Merry Christmas
and a Happy New Year*



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CHRISTMAS EVE & BOXING DAY Menu

STARTERS

- * Creamy Tomato & Basil Soup (V) £8.50
served with warm crusty bread
- * Classic Prawn Cocktail £10.95
*with crisp lettuce, cucumber,
Marie Rose sauce and a lemon wedge*
- * Crispy Brie Wedges £10.50
*with cranberry sauce
and mixed salad*
- * Chicken Liver Pâté £12.00
*served with red onion chutney
and oatackes*
- * Baked Stilton Mushrooms £10.00
*topped with melted Stilton,
fresh herbs and dressed leaves*

MAINS

- * Traditional Roast Turkey £24.00
*with sage & onion stuffing, pigs in blankets,
roast potatoes, seasonal vegetables,
gravy and cranberry sauce*
- * Slow-Cooked Beef in Red Wine £23.50
*with creamy mashed potatoes,
a Yorkshire pudding
and seasonal vegetables*
- * Baked Salmon Fillet £24.00
*with lemon butter,
new potatoes and green beans*
- * Mushroom & Cranberry Wellington (V) £20.00
*with roasted vegetables
and rich vegetarian gravy*
- * Steak & Ale Pie £24.50
*with buttery mashed potatoes,
seasonal vegetables and rich gravy*
- * Beer-Battered Haddock & Chips £22.50
*served with garden peas,
tartare sauce and a lemon wedge*

DESSERTS

- * Traditional Christmas Pudding £9.00
with warm brandy sauce
- * Chocolate Yule Log £9.00
with fresh cream
- * Sticky Toffee Pudding £9.00
with vanilla ice cream
- * Mince Pie Cheesecake £9.00
with whipped cream
- * British Cheese Board £9.00
*with a selection of cheeses, crackers,
grapes, celery and chutney*

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and a Happy New Year*



The
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Drink • Eat • Sleep

New Year's Eve MENU

A THREE COURSE CELEBRATION

STARTERS

- * Pan-Seared King Scallops £18.00
Pea purée, crispy pancetta, black pudding crumb and brown butter.
- * Ham Hock & Chicken Terrine £12.00
Piccalilli, toasted sourdough and dressed baby leaves.
- * Beetroot Carpaccio (V) £10.00
Whipped goat's cheese, candied walnuts, orange segments and balsamic glaze.
- * Roasted Tomato & Red Pepper Soup (Ve) £8.50
Finished with basil oil and served with warm artisan bread.
- * Smoked Salmon & Prawn Cocktail £12.00
Scottish smoked salmon, Atlantic prawns, crisp baby gem lettuce, Marie Rose sauce, lemon wedge and buttered brown bread.

MAIN COURSES

- * Chateaubriand for Two to Share £80.00
Cooked to your liking and served with dauphinoise potatoes, triple-cooked chips, roasted vine tomatoes, garlic mushrooms, onion rings, seasonal greens, peppercorn sauce and red wine jus.
- * Pan-Roasted Duck Breast £28.00
Fondant potato, braised red cabbage, roasted carrots and blackberry jus.
- * Pan-Fried Fillet of Sea Bass £26.00
Saffron crushed potatoes, samphire, buttered spinach and Champagne beurre blanc.
- * Wild Mushroom & Butternut Squash Wellington (V) £20.00
Creamed spinach, dauphinoise potatoes and a red wine shallot jus.
- * Steak & Ale Pie £24.50
Slow-braised British beef in a rich ale gravy, encased in buttery puff pastry, served with creamy mashed potato, seasonal vegetables and rich gravy.
- * Beer-Battered Haddock & Chips £22.50
Fresh haddock in a crisp beer batter, served with triple-cooked chips, mushy peas, homemade tartare sauce and charred lemon.

DESSERTS

- * Classic Sticky Toffee Pudding £9.00
Served with rich butterscotch sauce and vanilla bean ice cream.
- * Traditional Bread & Butter Pudding £9.00
Made with buttery brioche, served warm with homemade vanilla custard.
- * Vanilla Cheesecake £9.00
Set vanilla cheesecake with a biscuit base, berry compote and fresh seasonal berries.
- * British Cheese Board £9.00
A selection of British cheeses served with artisan crackers, grapes, celery and caramelised onion chutney.

Thank you for celebrating New Year's Eve with us.
We wish you a joyful and prosperous New Year.