



The
Black Horse Inn
Clifton Village

Christmas Party Menu

Starters

Parsnip & Apple Soup (v)
with crusty sourdough

**Smoked Salmon & Cream Cheese
Blinis** *with fresh dill*

Crispy Brie Wedge (v)
with cranberry chutney and rocket

**Ham Hock & Wholegrain Mustard
Terrine** *with pickles & toasted bread*

Mains

Roast Turkey Breast
*with sage & onion stuffing, pigs in
blankets, roast potatoes, honey-glazed
carrots, Brussels sprouts & turkey gravy*

Slow-Roasted Pork Belly
*with apple sauce, Dauphinoise potatoes
& buttered greens*

Pan-Fried Sea Bass
*with crushed herb potatoes, asparagus
& lemon beurre blanc*

**Wild Mushroom & Cranberry
Wellington** (v) *with roasted root
vegetables & red wine gravy*

Desserts

Traditional Christmas Pudding
with warm brandy sauce

Sticky Toffee Pudding
vanilla ice cream

**White Chocolate & Raspberry
Cheesecake**
raspberry coulis & butter shortbread

British Cheeseboard
*a selection of cheeses served with artisan
crackers, celery, grapes, chutney
& butter*

£42.50pp
Party menu only
available for parties of
8+.
£10 non-refundable deposit
& pre-orders will be
required.

Christmas Day Menu

£125pp

£62.50pp* for children 10 & under.

*Smaller portions of this menu or a separate children-friendly menu.

Starters

Prawn & Crayfish Cocktail

baby gem lettuce, Marie Rose sauce

Oak Smoked Scottish Salmon

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, lemon & brown bread

Mains

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

Pan-Roasted Fillet of Halibut

fondant potato, samphire, buttered spinach & champagne beurre blanc

Slow-Braised Beef Featherblade

truffle mashed potato, roasted heritage carrots, tenderstem broccoli & red wine jus

Wild Mushroom, Chestnut &

Cranberry Wellington (v)

Dauphinoise potato, seasonal vegetables & rosemary gravy

Desserts

Traditional Christmas Pudding

warm brandy anglaise

Sticky Toffee Pudding

salted caramel sauce & vanilla bean ice cream

White Chocolate & Raspberry Cheesecake

raspberry coulis & butter shortbread

British Cheeseboard

a selection of cheeses served with artisan crackers, celery, grapes, chutney & butter

Chocolate & Caramel

Panna Cotta

salted caramel, chocolate soil & honeycomb



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

Christmas Eve & Boxing Day Menu

Starters

Creamy Tomato & Basil Soup (v)
served with warm crusty bread £8.50

Classic Prawn Cocktail
with crisp lettuce, cucumber, Marie Rose sauce & a lemon wedge £10.95

Crispy Brie Wedge (v)
with cranberry sauce & mixed salad £10.50

Chicken Liver Pâté
served with red onion chutney & oatcakes £12.00

Baked Stilton Mushrooms (v)
topped with melted Stilton, fresh herbs & dressed leaves £10.00

Mains

Traditional Roast Turkey
with sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, gravy and cranberry sauce £24.00

Slow-Cooked Beef in Red Wine
with creamy mashed potatoes, a Yorkshire pudding & seasonal vegetables £23.50

Baked Salmon Fillet
with lemon butter, new potatoes & green beans £24.50

Mushroom & Cranberry Wellington (v)
with roasted vegetables & rich vegetarian gravy £20.00

Steak & Ale Pie
with buttery mashed potatoes, seasonal vegetables & rich gravy £24.50

Beer-Battered Haddock & Chips
served with garden peas, tartare sauce & a lemon wedge £22.50

Desserts

Traditional Christmas Pudding warm brandy sauce
£9.00

Mince Pie Cheesecake
with whipped cream £9.00

Chocolate Yule Log
with fresh cream £9.00

British Cheeseboard
a selection of cheeses, crackers, grapes, celery & chutney £13.50

Sticky Toffee Pudding
vanilla ice cream £9.00



New Year's Eve Menu

Starters

Pan-Seared King Scallops

pea purée, crispy pancetta, black pudding crumb & brown butter £18.00

Ham Hock & Chicken Terrine

Piccalilli, toasted sourdough & dressed baby leaves £12.00

Beetroot Carpaccio (v)

whipped goat's cheese, candied walnuts, orange segments & balsamic glaze £11.50

Roasted Tomato & Red Pepper

Soup (ve) *finished with basil oil & served with warm artisan bread* £9.50

Smoked Salmon & Prawn Cocktail

Scottish smoked salmon, Atlantic prawns, crisp baby gem lettuce, Marie Rose sauce, lemon wedge & buttered brown bread £12.00

Mains

Chateaubriand for Two to Share

cooked to your liking and served with Dauphinoise potatoes, triple-cooked chips, roasted vine tomatoes, garlic mushrooms, onion rings, seasonal greens, peppercorn sauce & red wine jus £80.00

Pan-Roasted Duck Breast

fondant potato, braised red cabbage, roasted carrots & blackberry jus £28.00

Pan-Fried Fillet of Sea Bass

saffron crushed potatoes, samphire, buttered spinach & Champagne beurre blanc £26.00

Wild Mushroom & Butternut Squash

Wellington(v) *creamed spinach, Dauphinoise potatoes & a red wine shallot jus* £20.00

Steak & Ale Pie *Slow-braised British beef in a rich ale gravy, encased in buttery puff pastry, served with creamy mashed potato, seasonal vegetables & rich gravy* £24.50

Beer-Battered Haddock & Chips *fresh*

haddock in a crisp beer batter, served with triple-cooked chips, mushy peas, homemade tartare sauce & charred lemon £22.95

Desserts

Classic Sticky Toffee Pudding

served with rich butterscotch sauce & vanilla bean ice cream £9.00

British Cheeseboard *a selection of*

cheeses served with artisan crackers, grapes, celery & caramelised onion chutney £13.50

Traditional Bread & Butter Pudding

made with buttery brioche, served warm with homemade vanilla custard £9.00

Vanilla Cheesecake *set vanilla*

cheesecake with a biscuit base, berry compote & fresh seasonal berries £9.00



Find all our Christmas menus at www.blackhorseclifton.co.uk

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