

## Christmas Day Lunch 2026

The Black Horse Inn

Adults £130 Children £65

£30pp Deposit Required

Glass Of Prosecco Or Bucks Fizz On Arrival

Amuse Bouche

Olive Oil Terrine, Cep Puree, Crispy Bacon

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### Starter

Jerusalem Artichoke Soup, Hazelnut and Artichoke Crumb (V)

Pan Sear Mackerel, Scallop Ceviche, Hollandaise Espuma

Pork & Duck Terrine, Pickled Red Cabbage, Bacon Sour Dough Crumpet

### Main Course

Turkey, Roast Potatoes, Pigs in Blankets, Turkey Gravy

Nut Roast, Roast Potatoes, Vegan Gravy (Vegan)

Pan Roasted Salmon, Pink Fur Pomme Anna, Champagne Sauce, Herb Oil

10oz Ribeye Steak, Wild Mushroom Fricassee, Vine Cherry Tomatoes,

Chips, Peppercorn Sauce

All served with Roasted Carrots, Broccoli, and Sprouts with Pancetta

### Dessert

Christmas Pudding, Brandy Custard

Mandarin, Caramel & Gingerbread Cheesecake, Mini Ginger Parkin

Chocolate & Blackberry Tart, Clotted Cream Ice Cream, Honeycomb

Selection of Ice Cream & Sorbets – Vanilla, Chocolate, Strawberry,

Honeycomb, Lemon, Raspberry

### Sharing Cheese Board

Ashmore Cheddar, Stilton, Brie, Crackers, Grapes, Celery

Quince Jelly, Nuts

You will be required to pre-order your food. All pre-orders must be submitted two weeks before.

Please inquire should you have any specific dietary requirements or need allergen information.

Gluten Free & Vegan Dishes can be made available upon request

Some dishes may contain nuts or traces of nut oil

Please note: A 12.5 % service charge will be added to the overall bill

All Christmas Day Tables will have Christmas Crackers