

Evening Booking Form

Please enter number of each required

Starters

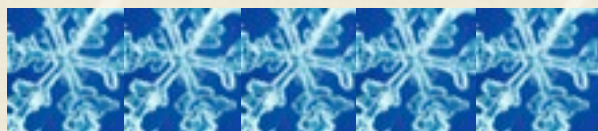
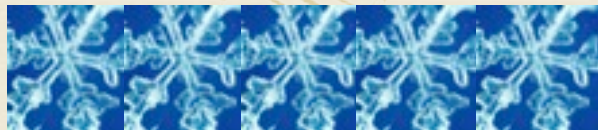
Adults	Children
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Mains

<input type="checkbox"/>	<input type="checkbox"/>
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Desserts

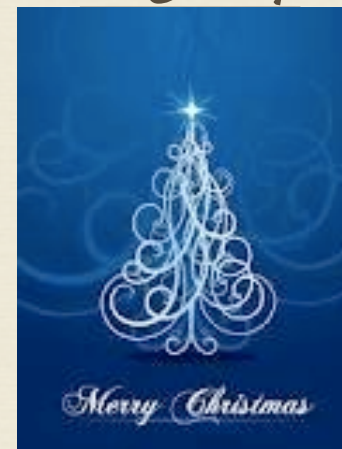
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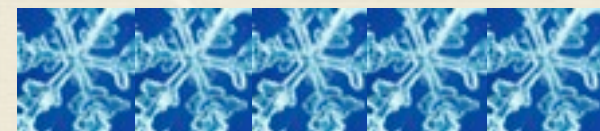
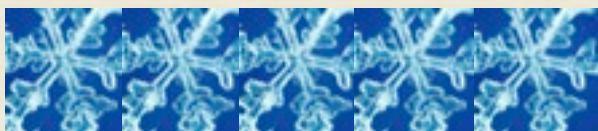
THE BLACK HORSE INN

Evening Menu

2017



The Street, Thorndon, Eye
IP23 7JR (01379) 678523



Starters

Smoked Salmon & Dill Fishcake (GF)

with creme fraiche & chive dip

Spiced Pumpkin Soup (v)

topped with pumpkin seeds and cumin. Served with crusty bread

Garlic Mushrooms in Spinach & Mascapone Sauce (v)

served with toasted ciabatta

Chicken Liver, Clementine & Candied Cranberry Pate

served with toasted flatbread & dressed leaves

Mains

All our main courses are served with a selection of vegetables for you to choose from our carvery served with
bacon wrapped chipolatas, stuffing & yorkshire puddings

Roast Turkey, Roast Beef or Roast Gammon

Freshly carved traditional roast norfolk turkey, roast British beef or roast gammon

Venison, Pancetta & Chestnut Suet Pudding

Smoked Haddock topped with Welsh Rarebit

With braised leeks & bearnaise sauce

Mushroom & Squash Wellington (v)

Butternut squash, courgette, aubergine, mushrooms & sherry in shortcrust pastry with orange & cranberry sauce

Brie & Beetroot Chutney Tart with Kale Pastry (v) (GF)

Gluten free kale pastry filled with brie & sweet beetroot chutney

Desserts

Christmas Pudding with Brandy Sauce

Chocolate Gold Bar Layer

served with honeycomb ice cream

Fresh Fruit Salad

served with raspberry sorbet

Carrot Cake Cheesecake

served with vanilla ice cream

Ginger, Pear & Salted Caramel Sponge Pudding

served with custard

Coffee & Chocolates

3 courses with coffee £21.95 2 courses with coffee £18.95

Children under 10 years 3 courses £10.95 2 courses £9.45

Evening Booking Form

This menu is available Monday - Saturday evenings
throughout December
Not available on Sundays

To confirm your booking please complete the form
below & overleaf and return to us along with a £5
per person deposit. Please note all deposits are non
refundable.

If you have any queries please call us on

(01379) 678523

or email info@theblackhorsethorndon.co.uk

Name

Address

.....

.....

.....

Tel Number

Email

Party Date

Time

Number in party

Adults

Children.....

