

# THE BLACK HORSE THORNDON

# CHRISTMAS MENU 2024

2 COURSES £27.95 / 3 COURSES £32.95



## STARTERS

- Smoked salmon & prosecco parfait, prawns, marie-rose dressing, granary bread \*
- Tomato & roasted pepper soup, ciabatta croutons, rosemary focaccia (V) \*
- Bruschetta – roasted tomato & pepper, ricotta & prosciutto on toasted ciabatta
  - Ramen Spring Rolls, sweet & sour dipping sauce (Ve)
- Mushrooms - camembert & cheddar fondue sauce, cranberry, crusty bread (V) \*

## MAINS

- Hand carved turkey, rosemary roasties, festive vegetables, stuffing, pig in blanket, proper gravy \*
  - Venison, beef & mushroom pie with bubble & squeak & festive vegetables
  - Cod Loin baked with lemon & garlic, saffron pilau rice, roasted broccoli \*
- Steakburger – brioche roll, 2 beef patties, onions, burger cheese, cranberry, pigs in blanket, fries \*
- Parsnip & porcini mushroom wellington - parsnips, forest mushrooms, chestnuts, butterbean puree & kale in short pastry. Porcini mushroom gravy, rosemary roasties, festive vegetables (Ve)
  - Walnut, stilton & roasted butternut squash cannelloni with crispy sage, green salad (V) \*

## DESSERTS

- Bailey's brioche bread & butter pudding, vanilla ice cream (V) \*
- Vegan chocolate torte, redberry coulis, vegan chocolate ice cream (Ve)\*
  - Christmas pudding, brandy sauce (V)
- Black forest brownie cheesecake trifle – brownie, morello cherries, mascarpone cream, chocolate mousse, chocolate shavings (V) \*
  - Caramel cream filled profiteroles with caramel sauce.

## TEA/ COFFEE AND CHOCOLATES

\* Gluten free option available - please request at time of booking.

(V) Vegetarian, (Ve) Vegan

# BOOKING FORM

Christmas menu available Wednesdays to Saturdays from  
22<sup>nd</sup> November to 21<sup>st</sup> December 2024

Not available on Sundays

Please phone 01379 678523 to check availability and to book

£5 per person deposit required for groups of 8 or more

Meals must be pre-ordered a minimum of 7 days before the party date. Please advise us of any specific dietary requirements.

Menu items may be subject to change at short notice due to possible supply issues

Name \_\_\_\_\_

Phone Number \_\_\_\_\_

Party Date \_\_\_\_\_ Time \_\_\_\_\_

Total Number of Guests \_\_\_\_\_

Number Of 2 Courses \_\_\_\_\_

Number Of 3 Courses \_\_\_\_\_



## Number Of Each Dish Required

### Starters

Salmon parfait \_\_\_\_\_

Tomato soup \_\_\_\_\_

Bruschetta \_\_\_\_\_

Spring Rolls \_\_\_\_\_

Mushrooms \_\_\_\_\_

### Desserts

Bread & Butter Pud \_\_\_\_\_

Vegan torte \_\_\_\_\_

Christmas Pud \_\_\_\_\_

### Mains

Roast Turkey \_\_\_\_\_

Venison & Beef Pie \_\_\_\_\_

Cod Loin \_\_\_\_\_

Steakburger \_\_\_\_\_

Vegan Wellington \_\_\_\_\_

Cannelloni \_\_\_\_\_

Black forest trifle \_\_\_\_\_

Profiteroles \_\_\_\_\_

Allergy information available on request. Our dishes may not be suitable for severe allergy sufferers as allergens are used in our kitchen

