THE BLACK HORSE THORNDON

CHRISTMAS MENU 2025

2 Courses & Coffee £29.95 / 3 Courses & Coffee £36.95

STARTERS

- Prawn Cocktail, Marie Rose sauce, mango salsa, granary bread *
 - Leek & Potato Soup, ciabatta & parmesan croutons (V) *
- Spicy Nduja & Chorizo Arancini, tomato & basil sauce, rocket, parmesan
 - Ramen Spring Rolls, Teriyaki dipping sauce, mixed leaves (Ve)
 - Ardenne Pate, red onion chutney, toasted brioche

MATHS

- Hand Carved Turkey, rosemary roasties, festive vegetables, stuffing, pig in blanket, proper gravy *
 - Venison, Bacon, Chestnut & Mushroom Pie with bubble & squeak and festive vegetables
 - Roasted Salmon, cream, saffron & tomato sauce, crushed new potatoes with peas & chives*
- Festive Steakburger, brioche roll, 2 beef patties, onions, brie, cranberry, pigs in blanket, fries *
 - Veggie Wellington filled with, roasted pepper, beetroot, puy lentil, swede & hazelnut stuffing, peppercorn & brandy gravy, rosemary roasties, festive vegetables (Ve)
 - Baked Aubergine Parmigiana, basil leaves, mixed salad with pomegranate dressing (V) *

DESSERTS

- Chocolate Orange Bread & Butter Pudding, vanilla ice cream (V)
- Vegan Chocolate Torte, redberry coulis, vegan salted caramel ice cream (Ve)*
 - Christmas Pudding, brandy sauce (V)*
- **Tiramisu** espresso soaked sponge with mascarpone, masala wine and vanilla cream.(V)
 - Cheese & Biscuits, selection of cheeses, artisan biscuits, spiced apple chutney

TEA/ COFFEE AND CHOCOLATES

BOOKINGFORM

Christmas menu available Wednesdays to Saturdays from

26th November to 20th December 2025

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

Name

Phone Number



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

Party Date	Time
Total Number of Guests	
Number Of 2 Courses	
Number Of 3 Courses	
Number Of Each Dish Required	<u>Mains</u>
<u>Starters</u>	Roast Turkey
Prawn Cocktail	Venison Pie
Potato & Leek soup	Salmon
Arancini	Steakburger
Spring Rolls	Vegan Wellington
Ardenne Pate	Aubergine Parmigiana
<u>Desserts</u>	
Bread & Butter Pud	
Vegan torte	Tiramisu
Christmas Pud	Cheese & Biscuits
Allergy information available on request. Our allergens are used in our kitchen	dishes may not be suitable for severe allergy sufferers as

