

BLACK HORSE

— BEAMISH —

Christmas Day 2019

Reservations in the Restaurant and The Orchard Marquee between 12pm – 1.30pm

£78.00 per adult

£29.00 per child

ARRIVAL GLASS OF PROSECCO

-TO START-

BUTTERNUT SQUASH AND SAGE SOUP (V)

Sage roasted butternut squash soup finished with crème fraiche, crispy sage leaves and pumpkin nut oil.

SEA FOOD COCKTAIL

Crayfish tails, Greenland prawns and crab bound in a lemon and dill mayonnaise and sat upon shredded iceberg lettuce with cherry tomatoes, cucumber and buttered brown bread.

HAM HOCK TERRINE

Home pressed terrine of ham hocks flavoured with grain mustard and served with cranberry chutney and toasted brioche.

CROWN OF MELON (V)

A classic starter of Gala and Honeydew melon balls with mixed berries served in the melon crown with fresh fruit coulis.

SMOKED DUCK SALAD

Thinly sliced, home smoked duck served on a salad of mixed leaves and chicory with segments of citrus fruits and a Dijon mustard dressing.

~INTERLUDE~

SORBET (V)

A refreshing Champagne sorbet, perfect to refresh your pallet ready for your main course.

~MAINS~

HERB CRUSTED HAKE

Chunky fillet of hake topped with a fresh herb crumb served on crushed new potatoes and wilted spinach, with a chive and dill butter cream sauce.

ROAST GOOSE

Traditional roast goose served with braised red cabbage, bread sauce, roasted potatoes and honey roast parsnips.

ROAST SIRLOIN OF BEEF

Rich and tender sirloin of Northumberland beef with fresh horseradish crème fraiche, Yorkshire pudding and roasted potatoes

BUTTER ROAST TURKEY BREAST

Roast crown of turkey served with all traditional accompaniments, sage and onion stuffing, pigs in blankets and roast potatoes.

BUTTERNUT SQUASH, SAGE AND GOATS CHEESE RISOTTO (V)

Creamy Arborio rice flavoured with sage and roast butternut squash purée, finished with crumbled goats cheese and roasted butternut squash pieces

All main courses are served with a selection of fresh garden vegetables

Seasonal ingredients and alterations may be made at the discretion of the chef. Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens and therefore we cannot guarantee that any food item is completely 'free from' traces of allergens. Please make us aware of any allergies.

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— BEAMISH —

-TO FINISH-

CHRISTMAS PUDDING

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE

BAILEYS CRÈME BRÛLÉE

A SELECTION OF ENGLISH AND CONTINENTAL CHEESE WITH TRADITIONAL ACCOMPANIMENTS

FRUIT VERRINE

A classic French layered dessert incorporating seasonal fruits, mascarpone and Chantilly cream, lemon sponge, homemade biscuit and raspberry jelly

Christmas Day Children's Menu 2019

(under 12's)

-TO START-

BUTTERNUT SQUASH AND SAGE SOUP

Sage roasted butternut squash soup finished with crème fraîche, crispy sage leaves and pumpkin nut oil.

CROWN OF MELON

A classic starter of Gala and Honeydew melon balls with mixed berries served in the melon crown with fresh fruit coulis.

-INTERLUDE-

SORBET

A refreshing berry sorbet, perfect to refresh your pallet ready for your main course.

-MAINS-

ROAST SIRLOIN OF BEEF

Rich and tender sirloin of Northumberland beef with fresh horseradish crème fraîche, Yorkshire pudding and roasted potatoes

BUTTER ROAST TURKEY BREAST

Roast crown of turkey served with all traditional accompaniments, sage and onion stuffing, pigs in blankets and roast potatoes.

All main courses are served with a selection of fresh garden vegetables

-TO FINISH-

CHRISTMAS PUDDING

SELECTION OF ICE CREAMS

Strawberry, Chocolate or Vanilla