

BLACK HORSE

— BEAMISH —

Christmas Day 2021

Reservations in the Restaurant and The Orchard Marquee between 12pm - 1.30pm
£85.00 per adult
£35.00 per child

ARRIVAL GLASS OF PROSECCO
MAPLE HONEY PIGS AND BLANKETS

-TO START-

SWEET POTATO AND BUTTERNUT SQUASH SOUP (V)
Served with lemon and garlic toast.

PRAWN AND MELON
Served with a rocket salad and topped with aged balsamic vinegar and olive oil

RABBIT TERRINE
Rabbit, bacon, lemon and thyme terrine with roasted chestnut, cranberry and shallot chutney.

CROWN OF MELON (V)
A classic starter of Gala and Honeydew melon balls with sugared winter berries topped with cinnamon sour cream.

SMOKED DUCK SALAD
Thinly sliced, smoked duck served with figs and a beetroot salad.

-INTERLUDE-

SORBET (V)
A refreshing Champagne sorbet, perfect to refresh your pallet ready for your main course

-MAINS-

BUTTER ROAST TURKEY CROWN
Traditional sage butter roasted turkey crown served with mashed and roasted potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing and a rich roast gravy.

FILLET OF BEEF
Fillet steak rubbed with horseradish, wrapped in Prosciutto served with mashed potato, roasted vegetables and a drizzle of rosemary and horseradish gravy.

SALMON GRATIN
Pan fried Salmon supreme finished under the grill with a panko and herb crust, served in a cranberry and garlic white wine sauce and tender stem broccoli.

BUTTERNUT SQUASH RISOTTO (V)
Creamy Arborio rice flavoured with sage and roast butternut squash, finished with shaved Parmesan and a drizzle of truffle oil.

-TO FINISH-

CHRISTMAS PUDDING (V)
Traditional steamed pudding packed with dried fruit and treacle served with an orange brandy sauce.

CHOCOLATE CHIP BROWNIE (V)
With sugared winter berries and Christmas pudding ice cream.

EGGNOG BRULEE (V)
Simply served with cranberry and honey shortbread.

A SELECTION OF ENGLISH AND CONTINENTAL CHEESE WITH TRADITIONAL ACCOMPANIMENTS (V)

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— BEAMISH —

Christmas Day Childrens Menu

(under 12's)

MAPLE HONEY PIGS AND BLANKETS

-TO START-

SWEET POTATO AND BUTTERNUT SQUASH SOUP (V)
Served with lemon and garlic toast.

CROWN OF MELON (V)

A classic starter of Gala and Honeydew melon balls with sugared winter berries topped with cinnamon sour cream.

-INTERLUDE-

SORBET (V)

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

-MAINS-

BUTTER ROAST TURKEY CROWN

Traditional sage butter roasted turkey crown served with mashed and roasted potatoes, seasonal vegetables, pigs in blankets, sage and onion stuffing and a rich roast gravy.

SALMON GRATIN

Pan fried Salmon supreme finished under the grill with a panko and herb crust, served in a cranberry and garlic white wine sauce and tender stem broccoli.

-TO FINISH-

CHOCOLATE CHIP BROWNIE (V)

With sugared winter berries and Christmas pudding ice cream.

SELECTION OF ICE CREAMS

Strawberry, Chocolate or Vanilla.