

BLACK HORSE

— BEAMISH —

Christmas Fayre 2019

Available from 25th November - 24th December 2019

LUNCH - 2 courses £19.95, 3 courses £21.95

DINNER - 2 courses £21.95, 3 courses £23.95

-TO START-

WHITE ONION AND REAL ALE SOUP (V)

White onions and Beamish pale ale soup garnished with crème fraîche and crispy parsley leaves, served with Artisan bread.

CHICKEN LIVER PARFAIT

Home made chicken liver pate topped with herb butter, served with homemade red onion chutney and toasts.

BREADED FISH GOUJONS

Freshly filleted fish in crispy bread crumbs, simply served with garlic mayonnaise, a lemon wedge and dressed leaves

BREADED BRIE (V)

Creamy Brie in a crisp golden bread crumb served with a cranberry chutney and dressed leaves.

-MAINS-

BEEF CASSEROLE

Slow cooked silver side of beef, flavoured with rosemary and garlic served with creamy mashed potato, baby onions and seasonal vegetables

PORK AND BRUSSEL SPROUTS

Pan seared pork loin steak served with mashed potatoes and creamed brussels sprouts with bacon and apple, accompanied by a grain mustard gravy

POLLOCK GRATIN

Baked North Atlantic Pollock with roast winter vegetables and chestnuts in a tomato sauce, finished with a garden herb crumb.

BUTTER ROAST TURKEY BREAST

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

GNOCCHI WITH CHESTNUT PESTO (V)

Gnocchi cooked in a garlic cream sauce with chestnuts, spinach and cherry tomatoes finished with seasonal herb and chestnut pesto.

-TO FINISH-

CHRISTMAS PUDDING

Traditional steamed pudding packed with dried fruit and treacle served with Brandy sauce

VANILLA CRÈME BRÛLÉE

Baked vanilla custard with a crisp caramel top served with Black Horse Beamish short bread and mixed berries

WHITE CHOCOLATE CHEESECAKE

Digestive biscuits base topped with creamy mascarpone cheese flavoured with white chocolate served with Chantilly cream and mixed berries

A SELECTION OF ENGLISH AND CONTINENTAL CHEESE WITH TRADITIONAL ACCOMPANIMENTS

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.