

BLACK HORSE

— BEAMISH —

Christmas Fayre

Available from 26th November - 24th December 2021

Monday - Saturday

LUNCH 12pm - 5pm - 2 courses £19.95, 3 courses £21.95

DINNER 6pm - 9pm - 2 courses £22.95, 3 courses £24.95

-TO START-

WILD MUSHROOM AND TRUFFLE SOUP (V)

Served with artisan bread.

PAN FRIED PLAICE

With chestnut pesto and lemon butter

BREADED CAMEMBERT (V)

Served with crudité, cranberry, onion and sage chutney and toasted Focaccia straws.

-MAINS-

BRAISED BEEF RIB

Pan fried brussel sprouts with bacon lardons, horseradish mashed potato and silver skin onions accompanied with a rich red wine jus.

BAKED SALMON

Crushed new potatoes with pickled cranberry and a parsley and pistachio cream.

BUTTER ROAST TURKEY CROWN

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

CHRISTMAS NUT ROAST (V)

Topped with tomato and rosemary sauce.

-TO FINISH-

CHRISTMAS PUDDING (V)

Traditional steamed pudding packed with dried fruit and treacle served with brandy sauce.

CHOCOLATE AND ORANGE PAVLOVA (V)

Topped with spiced pears

GINGER AND PASSIONFRUIT TRIFLE (V)

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