



Christmas
2018

BLACK HORSE
— BEAMISH —

FESTIVE

Celebrations

THERE ARE FEW MORE IDYLLIC PLACES TO SPEND
CHRISTMAS THAN AT BLACK HORSE BEAMISH.

Like a scene from a traditional greetings card; the historic facades of the country pub overlook the rolling Co. Durham countryside. From the moment you arrive, our roaring fires and cosy bar welcomes you, simply relax and enjoy this beautiful festive hideaway.

Whether your looking for a family meal or a works night out, Black Horse Beamish will be delighted to look after you. We've a range of dining options for December and the main event, as well as a special Festive Afternoon Tea.



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STAY *with us*

A warm welcome awaits you this festive season at BLACK HORSE BEAMISH.

CHRISTMAS STAY, 24TH - 27TH DECEMBER

From £220 PER NIGHT*

Expect roaring fires, cosy hideaways and a couple of cheeky surprises under our twinkling tree. Enjoy three nights of luxury accommodation, delicious food and exquisite wine.

NEW YEAR STAY, 31ST DECEMBER - 2ND JANUARY

From £220 PER NIGHT**

Enjoy a two nights stay, join in the New Year celebrations at the Masquerade Ball in the beautiful Orchard Marquee. Say goodbye to 2017 and welcome in 2018 with a night to remember.

*For three nights based on two people sharing and includes breakfast.

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FESTIVE BREAK

FROM £98

PER ROOM MONDAY - THURSDAY

RELAX, EAT, DRINK AND BE MERRY IN

Luxurious SURROUNDINGS



PARTY *with us*

DISCOVER THE MAGICAL ATMOSPHERE OF A WINTER WONDERLAND IN THE ORCHARD MARQUEE.

WHITE CHRISTMAS PARTY FRIDAY 14TH DECEMBER £25.95 PER PERSON

ENJOY:

Arrival glass of bubbly
Delicious 3 course festive meal
Disco and dancing after dinner

DRESS CODE: Dress to impress (white encouraged but not essential), smart attire, no sportswear, trainers or jeans

A NIGHT WITH MICHAEL BUBLÉ FRIDAY 21ST DECEMBER £39.95 PER PERSON

ENJOY:

Arrival glass of bubbly
Delicious 3 course festive meal
Live music from Michael Bublé Tribute followed by disco

DRESS CODE: Dress to impress, smart attire, no sportswear, trainers or jeans

TO BOOK ONLINE VISIT
WWW.BLACKHORSEBEAMISH.CO.UK

CHRISTMAS PARTY MENU

STARTERS

ROASTED BUTTERNUT SQUASH AND PARSNIP SOUP (V)

A hint of sage, garnished with crème fraîche + crispy sage leaves, served with crusty bread

LOCALLY SOURCED GAME AND WILD FORAGED MUSHROOM TERRINE

Homemade orchard chutney + toasts

MAINS

SAGE BUTTER ROASTED TURKEY CROWN

Mashed + roasted potatoes, seasonal vegetables, pigs in blankets, sage + onion stuffing + a rich roast gravy

NORTH ATLANTIC POLLOCK GRATIN

Roast winter vegetables + chestnuts in a tomato sauce finished with a garden herb crumb

GNOCCHI WITH CHESTNUT PESTO (V)

Garlic cream sauce with chestnuts, spinach + cherry tomatoes finished with seasonal herb + chestnut pesto

DESSERT

OUR OWN CHRISTMAS PUDDING WITH DRIED FRUIT, TREACLE + BRANDY SAUCE

WHITE CHOCOLATE CHEESECAKE

Why not make a night of it and add accommodation from £180 per room?



SANTA SUNDAY LUNCH

CARVERY IN THE ORCHARD MARQUEE SUNDAY 2ND + 16TH DECEMBER

£29.95 PER ADULT

£14.95 PER CHILD

Mr Claus will be joining us with a magical treat for all our younger guests.

STARTERS

ROASTED BUTTERNUT SQUASH + PARSNIP SOUP (V)

LOCALLY SOURCED GAME AND WILD FORAGED
MUSHROOM TERRINE

TOMATO AND MOZZARELLA SALAD (V)

MAINS

All meats are hand carved by our chef, pick one or a combination of all three meats.

SAGE BUTTER ROASTED TURKEY CROWN

THYME ROASTED TOPSIDE OF NORTHUMBERLAND
BEEF

ROSEMARY AND GARLIC STUDED LEG OF LAMB

VEGETARIAN NUT AND LENTIL ROAST

All main courses are served with a selection of fresh garden vegetables, Yorkshire pudding and roast Potatoes.

DESSERT

OUR OWN CHRISTMAS PUDDING WITH DRIED FRUIT,
TREACLE + BRANDY SAUCE

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE
LEMON DRIZZLE CAKE



DINE *with us*

CHRISTMAS DAY LUNCH

RELAX AND TAKE IN THE STUNNING
PANORAMIC VIEWS.

Dine in our restaurant or The Orchard Marquee,
reservation between 12pm - 1.30pm.

Early booking strongly advised.

£75 PER ADULT

£29 PER CHILD

Please visit our website for our Children's menu

STARTERS

WILD MUSHROOM AND TRUFFLE SOUP

Wild mushrooms blended with crème fraîche garnished with whole sautéed mushrooms + truffle oil

SEA FOOD COCKTAIL

Crayfish tails, Greenland prawns + crab, lemon + dill mayonnaise, Iceberg lettuce with cherry tomatoes, cucumber + buttered brown bread

HAM HOCK TERRINE

Home pressed terrine of ham hocks flavoured with grain mustard, served with cranberry chutney + toasted brioche

CROWN OF MELON

Gala and Honeydew melon balls with mixed berries served in the melon grown + fresh fruit coulis

SMOKED DUCK SALAD

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

INTERLUDE

CHAMPAGNE SORBET

MAINS

HERB CRUSTED HAKE

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

ROAST GOOSE

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

ROAST SIRLOIN OF BEEF

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

BUTTER ROAST TURKEY BREAST

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

BUTTERNUT SQUASH, SAGE AND GOATS CHEESE RISOTTO

Creamy Arborio rice with sage + roast butternut squash purée finished with crumbled goats cheese + roasted butternut squash pieces

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

DESSERT

OUR OWN CHRISTMAS PUDDING WITH AN ORANGE AND BRANDY SAUCE

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE

BAILEYS CRÈME BRÛLÉE

SELECTION OF ENGLISH + CONTINENTAL CHEESE WITH TRADITIONAL ACCOMPANIMENT'S

FRUIT VERRINE

Layered seasonal fruits, with mascarpone + Chantilly cream + lemon sponge, homemade biscuit + raspberry jelly

FESTIVE DINING

Whether you are looking to organise a lunch with **FRIENDS**, an evening dining celebration with **COLLEAGUES** or enjoy a little **SEASONAL INDULGENCE**, our dining experiences offer a range of Christmas temptations throughout the festive season. Available from 26th November - 24th December 2018.

LUNCH - 2 courses £18.95, 3 courses £20.95 **DINNER** - 2 courses £20.95, 3 courses £22.95

STARTERS

ROASTED BUTTERNUT SQUASH AND PARSNIP SOUP (V)

A hint of sage, garnished with crème fraîche + crispy sage leaves, served with crusty bread

LOCALLY SOURCED GAME AND WILD FORAGED MUSHROOM TERRINE

Homemade orchard chutney + toasts

FRESH BREADED PLAICE GOUJONS

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

TOMATO AND MOZZARELLA SALAD (V)

Red + yellow cherry + plum tomatoes, creamy buffalo mozzarella, red onions + rocket dressed with balsamic vinegar

MAINS

SAGE BUTTER ROASTED TURKEY CROWN

Mashed + roasted potatoes, seasonal vegetables, pigs in blankets, sage + onion stuffing + a rich roast gravy

LAMB RUMP CASSEROLE

Slow cooked lamb rump flavoured with rosemary + garlic served with creamy mashed potato, baby onions + seasonal vegetables

PORK LOIN

Mashed potatoes + creamed brussel sprouts with bacon and apple, accompanied by a grain mustard gravy

NORTH ATLANTIC POLLOCK GRATIN

Roast winter vegetables + chestnuts in a tomato sauce finished with a garden herb crumb

GNOCCHI WITH CHESTNUT PESTO (V)

Garlic cream sauce with chestnuts, spinach + cherry tomatoes finished with seasonal herb + chestnut pesto

DESSERT

OUR OWN CHRISTMAS PUDDING WITH DRIED FRUIT, TREACLE + BRANDY SAUCE

VANILLA CRÈME BRÛLÉE

SELECTION OF ENGLISH + CONTINENTAL CHEESE WITH TRADITIONAL ACCOMPANIMENT'S

WHITE CHOCOLATE CHEESECAKE



FESTIVE AFTERNOON TEA*

£19.95 PER PERSON

Choose from our range of flavoured tea and fresh roast coffee beans.

SELECTION OF SANDWICHES

SMOKED TURKEY + CRANBERRY SAUCE
HONEY ROAST HAM + ORCHARD CHUTNEY
TUNA MAYONNAISE
CHEESE SAVOURY

CAKES

CHOCOLATE + ORANGE BROWNIE
WINTER FRUIT EATON MESS
CHRISTMAS FRUIT CAKE
GINGER BREAD BISCUITS
SWEET MINCE PIE
LEMON DRIZZLE CAKE

SCONES

SPICED FRUIT SCONE
CHEESE SCONE

* Please book 24hrs in advance.

CELEBRATE *with us*

NYE MASQUERADE BALL **MONDAY 31ST DECEMBER, 7PM ARRIVAL** £59.95 PER PERSON

Enjoy a Prosecco and Canapé reception followed by a four course delicious menu and late night treat. Dance the night away to seven-piece band **HIP OPERATION** and DJ entertainment. For the countdown we are joined by a traditional bagpiper for Auld Lang Syne followed by more dancing.

DRESS CODE: Black tie and mask encouraged but not essential, smart attire, no sportswear, trainers or jeans.

NYE IN THE RESTAURANT

LUNCH 12PM - 5PM

DINNER 7PM - 9PM

Our restaurant menu will be running along side some festive specials.

NEW YEARS EVE BALL MENU

PROSECCO AND CANAPÉS

HAM BROTH

Seasonal vegetables cooked in ham stock with pearl barley + ham

WINTER VEGETABLE BROTH (V)

Seasonal vegetables cooked in vegetable stock with pearl barley

BEEF WELLINGTON

Fillet of Beef cooked pink, wrapped in mushroom duxelle + puff pastry served with fondant potato, green beans wrapped in pancetta + a rich Madeira jus.

VEGETABLE WELLINGTON (V)

Seasonal vegetables + pulses wrapped in puff pastry, served with fondant potato, green beans wrapped in pancetta + a non-meat jus.

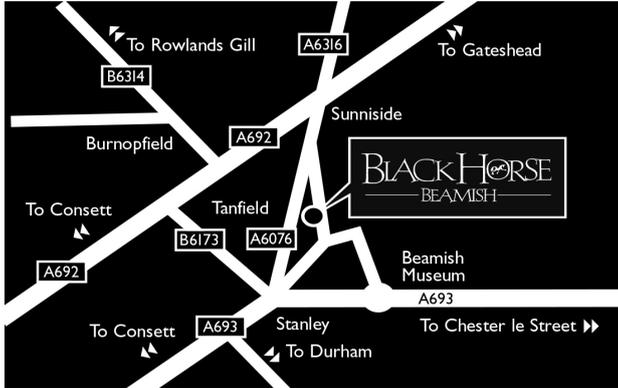
LEMON TART

Crisp pastry filled with a creamy, tangy lemon curd with raspberries + crème fraîche



LOCATION

ONLY A 10 MINUTE DRIVE FROM THE **A1** AND VERY SHORT DRIVE TO LOCAL ATTRACTIONS **BEAMISH MUSEUM** AND **TANFIELD RAILWAY**.



BLACK HORSE BEAMISH
RED ROW
BEAMISH
CO. DURHAM
DH9 0RW

T:01207 232569

WWW.BLACKHORSEBEAMISH.CO.UK

HOW TO BOOK

It couldn't be easier for you to make a reservation for Christmas and New Year. Reservations may be made by contacting 01207 232569 or through the booking request on our website.

BOOKING TERMS + CONDITIONS

CHRISTMAS DAY AND NEW YEARS EVE - A deposit of £20 per person is required for Christmas Day and/or New Years Eve at the time of reservation, failing which the reservation will not be accepted. Full pre-payment is required by 31st October 2018. A pre-order is required for both Christmas Day and New Years Eve Masquerade Ball. The Christmas Day pre-order must be completed by 30th November and New Years Eve Masquerade Ball pre-order form must be completed by 10th December. The New Years Eve Masquerade Ball is over 18's only.

FESTIVE DINING 26TH NOVEMBER - 31ST DECEMBER - A deposit of £10 per person applies to all bookings over 8. A pre-order is required for all parties over 8 and must be completed 7 days in advance of booking.

CHRISTMAS PARTY NIGHTS - A deposit of £10 per person is required at the time of reservation, failing which the reservation will not be accepted. Full pre-payment is required by 30th November 2018. A pre-order is required 10 days prior to the event. Over 18's only.

GENERAL

- 1) All monies paid are non-refundable and non-transferable except in the event that service is cancelled by Black Horse Beamish, due to unforeseen circumstances.
- 2) Seasonal ingredients and alterations may be made at the discretion of the chef.
- 3) Table configurations can be requested, but not guaranteed. Any variation in booking, guest numbers and/or arrangements must be confirmed in writing.
- 4) A discretionary service charge of 10% will be charged to all parties.





GIFT VOUCHERS

A meal on you at the Black Horse Beamish will make a delicious and very welcome surprise.

We sell vouchers for dining and afternoon tea experiences as well as our popular Aston Workshop Tours.

We also sell monetary voucher's of any value which can be redeemed against dining and overnight stays.

**TO BROWSE AND BUY ONLINE VISIT
WWW.BLACKHORSEBEAMISH.CO.UK FOR A
RANGE OF GIFT VOUCHERS.**

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