

BLACK HORSE

— BEAMISH —

New Years Eve 2021

THE ORCHARD MARQUEE, FRIDAY 31ST DECEMBER, 7PM ARRIVAL
LIVE DJ AND ENTERTAINMENT £69.95 PER PERSON

ARRIVAL GLASS OF PROSECCO

-TO START-

HAM HOCK SOUP (V)
Served with artisan bread.

PRAWN AND CRAYFISH COCKTAIL

Large Atlantic prawns and crayfish bound in a lightly spiced Marie Rose sauce, sat upon iceberg lettuce, cherry tomatoes, cucumber a squeeze of lime juice and artisan bread.

ROAST VEGETABLE TERRINE

Layers of roasted mixed peppers, courgette and aubergine served with rosemary focaccia croutes, mixed leaf and a tomato consume.

-MAINS-

HERB CRUSTED RACK OF LAMB

Rack of lamb with a herb and panko breadcrumb crust, cooked pink with garlic and rosemary crushed new potatoes, roasted brussel sprouts with bacon lardons and a drizzle of rich red wine gravy.

SALMON AND BROWN SHRIMP PARCEL

Puff pastry filled with pan fried salmon, brown shrimp, spinach and lemon segments served with purple sprouting broccoli and a creamy dill sauce.

BAKED FENNEL, TOMATO AND SPINACH LINGUINE (V)

Slow baked fennel, cherry tomato and spinach ragu in a smoked paprika Napoli sauce on top of al dente linguine, finished with shaved Parmesan and rocket.

-TO FINISH-

ORANGE AND BERRY POSSET (V)

Set orange posset topped with raspberry compote jelly served with orange zest shortbread.

WHITE CHOCOLATE AND MINT CHEESECAKE (V)

Served with Chantilly cream and mixed berries.

CRANBERRY AND VANILLA BRULEE (V)

Topped with caramelised sugar and a almond tuile biscuit.