

THE BLACK HORSE INN

Festive
MENU

AVAILABLE FROM
11th November - 23rd December 2025
Tuesday to Saturday 12pm - 9pm

BOOKING ESSENTIAL
Pre Order Required in Advance

*If you have food intolerances or have any allergies,
please let a member of staff know*

Christmas Party Menu

2 Courses: £28.95 | 3 Courses: £34.95

*Christmas Party Menu
must be pre-booked and pre-ordered.*

**£10pp non refundable deposit required
for all festive menu bookings.*

**Please inform us of any allergies or intolerances
at the time of booking.*

Call now to book your festive celebration!

Starters

Creamy Butternut Squash Soup

With herby croutons served with crusty bread

Baked Rosemary Camembert

Served with crusty bread

Roasted Butternut Squash

*Served with quinoa, spring onion,
pomegranate and feta*

Stilton Mushrooms

Served on a crusty ciabatta with salad garnish V

Mains

Roast Turkey or Devon Roasted Beef

Served with roasted potatoes, seasonal vegetables, pigs in blanket & lashings of homemade gravy

Apricot and Goats Cheese Nut Roast

*Served with roasted potatoes, seasonal vegetables and vegetarian gravy ***Vegan option Available***

Pan Seared Sea Bass

Served with roast potatoes, asparagus and lobster sauce

Slow Roasted Pork Belly

Served on a bed of creamy potato served with kale, black pudding balls and red wine jus

Chicken Breast

Stuffed with mozzarella and spinach wrapped with crispy bacon served with roasted potatoes, seasonal veg and humitas

Homemade Confit Red Pepper Risotto

Served with roasted asparagus

Desserts

Traditional Christmas Pudding

Served with your choice of brandy sauce, ice cream, custard or pouring cream

Chefs Chocolate Orange Cheesecake

With your choice of ice cream or pouring cream

Homemade Apple Crumble

Served with your choice of ice cream, pouring cream or custard

Homemade Vanilla Crème Brûlée

Topped with raspberries

Cheeseboard (£5 Supplement)

Name.....

Contact Number

Email.....

Number of Guests Date / Time

Please list every party member's name here with their menu order below.

GUESTS NAME							
STARTERS							
Creamy Butternut Squash Soup							
Baked Rosemary Camembert							
Roasted Butternut Squash							
MAINS							
Roast Turkey or Devon Roasted Beef							
Apricot and Goats Cheese Nut Roast							
Pan Seared Sea Bass							
Slow Roasted Pork Belly							
Chicken Breast							
Homemade Confit Red Pepper Risotto							
DESSERTS							
Traditional Christmas Pudding							
Chefs Chocolate Orange Cheesecake							
Homemade Apple Crumble							
Homemade Vanilla crème brûlée							
Cheeseboard (£5 Supplement)							