The Black Horse Inn
Byworth

CHRISTMAS DAY MENU

STARTERS

Roasy cauliflower, cumin, and coconut milk soup
served with crusty bread and butter
(VG/GFO)

Seared king prawns
served on a greek salad
(GFO)

Crispy thai beef salad
(GFO)

Grilled goats cheese,
served with a pear and walnut salad
(V/GFO)

MAIN COURSES

Roast turkey and sausage wrapped in bacon
served with goose fat roasted potatoes, chestnut stuffing, seasonal vegetables, and gravy
(GFO)

Roast fillet of beef and yorkshire pudding
served with goose fat roasted potatoes, seasonal vegetables, and gravy
(GFO)

Pan-roasted salmon
served with crushed new potatoes, tenderstem broccoli and a lemon, parsley butter glaze
(GFO)

Mixed nut roast
served with roasted potatoes, seasonal vegetables, and gravy
(VG/GFO)

DESSERTS

Christmas pudding
served with brandy infused custard
(VGO/GFO)

Apple and almond tart
served with vanilla ice cream
(V/GF)

Sticky toffee pudding
served with butterscotch sauce and vanilla ice cream
(GF/V)

Mandarin crème brûlée
(V/GF)

£80.00 per person.

CHEESE COURSE
(OPTIONAL)

Selection of cheeses, with biscuits, chutney and fruits.

Additional £10.00 per head.

When requested, one bill will be issued per table so please advise at the time of ordering if you wish to pay separately. All meals are freshly prepared to order and waiting times may vary. We will do our best to keep you informed of any waiting times during busier periods.

(GF) - Gluten Free. (GFO) - Gluten Free Options. (V) - Vegetarian. (VO) - Vegetarian Options. (VG) - Vegan. (VGO) - Vegan Options.

If you are vegetarian, vegan, or have any other dietry requirements please tell a member of the team when ordering to ensure that your needs are met.
Items and products in this menu are subject to change and availability. Management reserve the right to ammend or remove this menu at any time.
Not all ingredients are listed on this menu.