The Black Horse Inn
Byworth

CHRISTMAS PARTY MENU

STARTERS

Roasted red pepper and tomato soup
served with crusty bread and butter
(GFO/VG)

Grilled goats cheese
served with mixed leaves and beetroot
(GFO/V)

Classic prawn cocktail
served with multigrain bread
(GF)

Smoked duck breast
served with a plum and mix leaf salad
(GFO)

MAIN COURSES

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

Char-grilled pork chop
served with roasted new potatoes and root veg finished with a honey mustard glaze
(GFO)

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

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

DESSERTS

Christmas pudding
served with brandy infused custard
(VG)

Warm chocolate brownie
served with honeycomb ice cream
(GF/V)

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

Mandarin crème brûlée
(GF/V)

2 COURSES - £29.50 | 3 COURSES - £35.00

MINIMUM PARTY SIZE - LUNCH 10+ OR EVENING 20+
PRE-BOOKING AND ORDERING ESSENTIAL.

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.