The Black Horse Inn
Byworth

CHRISTMAS DAY MENU

STARTERS

Miso and butternut soup
served with crusty bread and butter
(VG/GFO)

Seared king prawns
served on a greek salad
(GFO)

Crispy thai beef salad
(GFO)

Goats cheese, caramelised onion, and cranberry puff pastry wrap
served with mixed leaves
(V)

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)

Baked monkfish wrapped in pancetta
served with citrus crushed new potatoes and tenderstem broccoli finished with a rich fish cream sauce
(GF)

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)

Rhubarb and ginger crème brûlée
(V/GF)

Black forest Gâteau
(V)

£75.00 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.