The Black Horse Inn
Byworth

# CHRISTMAS PARTY MENU

## STARTERS

### Sweet potato and coconut soup
served with crusty bread and butter
(GFO/VG)

### Grilled goats cheese
served with roasted cherry tomatoes and rocket salad
(GFO/V)

### Smoked salmon and prawn cocktail salad
served with crusty brown bread
(GFO)

### Chicken liver parfait
served with toast and Caramelised onion chutney
(GFO)

## MAIN COURSES

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

### Char-grilled pork chop
served with roasted new potatoes, carrots, and parsnips, finished with a mushroom and peppercorn sauce
(GF)

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

### Spinach and Mushroom Balti
served with pilau rice and naan bread
(GFO/VG)

## 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)

### Rhubarb amd ginger crème brûlée
(GF/V)

2 COURSES - £26.00 | 3 COURSES - £33.00

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.