



The
Black Horse Inn
Clifton Village

Drink • Eat • Sleep

Christmas 2018

Celebrate Christmas and the New Year at The Black Horse Inn



www.blackhorseclifton.co.uk

LIVE MUSIC *Dinner*

Wednesday 12th December

Just **£35.00** per person including 3 course dinner!

James Norton will be singing Rat Pack & Christmas Swing with many classic songs you know and love!

STARTER

Chef's Soup of the Moment (v)

Pressé of Confit Pork

Orange Gel, Salted Hazlenut Brittle, Toasted Brioche

Maple Cured Salmon

Beetroot Tartare, Horseradish Creme Fraiche

Jerusalem Artichoke Tart (v)

Slow Cooked Duck Egg, Vegetarian Demi Glace

MAIN

Walnut & Herb Crusted Turkey Escalope

Fricassee of Sprouts, Pancetta & Chestnuts, Roast Potatoes, Cranberry Sauce, Red Wine Gravy

Braised Flank of Beef

Salsify Mousseline, Swiss Chard, Chanterelles, Sauce Bordelaise

Pan Roasted Hake Fillet

Baby Octopus, Saffron Potatoes, Poached & Charred Fennel, Aromatic Broth

Beetroot & Squash Wellington (v)

Kohlrabi Fondant, Kale & Almond Pesto, Vegetable Demi Glace

Side Orders £3.50

- *Sprouts, Pancetta & Chestnuts*
- *Beef Dripping Roasties*
- *Braised Red Cabbage & Dates*
- *Crushed Carrot, Swede & Horseradish*

DESSERT

Sticky Toffee Christmas Pudding

Brandy Toffee Sauce, Clotted Cream Ice Cream

Poached Pear

Chocolate Sponge, Quince Gel, Candied Walnut, Chocolate Ice Cream

Persimmon & Stem Ginger Syllabub

Steeped Damsons, Amaretti Biscuits

A Selection of British & French Cheeses (£3 supplement)

POPULAR
EVENT

Book now to avoid
disappointment

Menu pre-order is essential

Please download a pre-order form from our website

Celebrate Christmas and the New Year at The Black Horse Inn

12-2.30pm / 5.30pm-6.30pm Mon-Fri, 12-5pm Sat

2 Courses £19.95, 3 Courses £24.95

Mon-Fri 6.45-9pm

2 Courses £22.50, 3 Courses £27.50

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Maple Cured Salmon

Beetroot Tartare, Horseradish Creme Fraiche

Jerusalem Artichoke Tart (v)

Slow Cooked Duck Egg, Vegetarian Demi Glace

MAIN

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A Selection of British & French Cheeses

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We also have a
**DECEMBER
A LA CARTE MENU**
Please see
our website for
the full menu

Available with the exception of Christmas Eve Dinner, Christmas Day, Boxing Day & New Year's Eve Dinner.

Book online at www.blackhorseclifton.co.uk or call 01484 713862



Adults £75

Children (under 10) £37.50

STARTER

Celeriac Veloute

Hazlenut Brittle, White Truffle Oil

Posh Prawn Cocktail

Prawn & Crayfish, Tempura Crevette, Cucumber, Tomato, Whisky Marie Rose

Presse of Confit Pork

Crispy Pig's Ears, Orange Gel, Pickled Blackberries, Chestnut Brioche

Maple Cured Salmon

Textures of Beetroot, Charred Cucumber, Horseradish Ice Cream

Jerusalem Artichoke Tart (v)

Slow Cooked Duck Egg, Wild Mushrooms, Mushroom Duxelle, Vegetarian Demi Glace

Champagne & Grape Sorbet

MAIN

Yorkshire Wold's Turkey Breast

Gammon, Walnut & Orange Stuffed Breast, Confit Leg, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Bread Sauce, Red Wine Gravy

Braised Flank of Beef

Salsify Mouseline, Swiss Chard, Chanterelles, Sauce Bordelaise

Pan Roasted Hake Fillet

Baby Octopus, Saffron Potatoes, Poached & Charred Fennel, Aromatic Broth

Beetroot & Squash Wellington (v)

Kohlrabi Fondant, Kale & Almond Pesto, Vegetable Demi Glace

Venison Loin

Smoked Venison Shank, Potato & Almond Croquette, Heritage Carrot, Redcurrant Puree, Gin Jus

DESSERT

Christmas Pudding

Brandy Butter, Sauce & Snap

Poached Pear

Chocolate Sponge, Quince Gel, Candied Walnut, Chocolate Ice Cream

Persimmon & Stem Ginger Syllabub

Steeped Damsons, Amaretti Biscuits

Pannetone

Caramelised Mandarins, Mandarin Ice Cream, Almond Tuille

A Selection of British & French Cheeses



Adults £37.50 Children (under 10) £18.75

Served 12-2.30pm

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Maple Cured Salmon

Beetroot Tartare, Horseradish Creme Fraiche

Jerusalem Artichoke Tart (v)

Slow Cooked Duck Egg, Vegetarian Demi Glace

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Sticky Toffee Christmas Pudding

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Poached Pear

Chocolate Sponge, Quince Gel, Candied Walnut, Chocolate Ice Cream

Persimmon & Stem Ginger Syllabub

Steeped Damsons, Amaretti Biscuits

A Selection of British & French Cheeses



New Year's Eve Tasting Menu

New Year's Eve is always a special occasion so why not enjoy a culinary night to remember with a wonderful seven course feast from our Head Chef and his team.

Adults £65

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| 1 | CHEF'S CANAPÉS | Homity Pie Pickled Crab Blini Game Scotch Egg |
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| 2 | AMUSE BOUCHE | Veloute & Confit of Jerusalem Artichoke, Puffed Rice, Chive, Almond Oil |
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| 3 | FISH | Pan Roast Gurnard Kohlrabi Fondant, Squid Ink Quaver, Saffron Emulsion |
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| 4 | MEAT | Venison Loin Smoked Venison Shank, Potato & Almond Croquette, Heritage Carrot, Redcurrant Puree, Gin Jus |
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| 5 | PRE-DESSERT | Persimmon & Damson Syllabub |
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| 6 | DESSERT | Olive Oil Cake Mandarin Ice Cream, Caramelised Mandarins, Champagne Jelly, Pistachio Brittle |
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| 7 | CHEESE | Selection of Yorkshire Cheeses Membrillo, Winter Chutney, Grapes, Celery, Artisan Crackers |
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New Year's Eve Package

New Years Eve Tasting Menu, Bed and Breakfast
from £110 per person.

Celebrate Christmas and the New Year at The Black Horse Inn

Don't miss the chance to "blow off the cobwebs" and welcome the New Year in style

Join us for a fabulous Brunch Menu which will include some Hearty Yorkshire Classics and a **Free glass of Prosecco with every advance booking!**

Serving 12-2.30pm.



Restaurant Party Tables and Christmas Parties

If you're having a large party in the Restaurant or you're planning a Christmas Party in December?

Please contact our Party Organiser, Lydia, who will be happy to help with your requirements;

lydia@blackhorseclifton.co.uk

New Year's Day Brunch Menu

Book online at www.blackhorseclifton.co.uk or call 01484 713862

CHRISTMAS OVERNIGHT *Package*

Dinner, Bed and Breakfast*



Price includes 3 courses from our Christmas a la Carte menu (some dishes will have a supplement).

£84.50 per person Superior Room with whirlpool bath

£79.50 per person Superior Room




£74.50 per person Courtyard Room

*All based on double occupancy. Not available New Year's Eve, Christmas Day & Boxing Day

**TWIXMAS
SPECIAL**
£75 B&B per room
between
Dec 27-30th
inclusive

20% off our Booze & Snooze Package

Dec 27-30th inclusive from **£55.60 per person**
for a Courtyard bedroom

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www.blackhorseclifton.co.uk