



About Us

The Black Horse Inn is a traditional 'Olde Worlde', 17th century Inn, packed with charming features – original oak beams, open fires and a beautiful courtyard area in which to soak up the sun during the summer months.

This historic village inn, once a meeting place for the Luddites, is famous for its excellent cuisine served in either the bar area or one of our two fine dining restaurants. Awards for food quality include AA rosette awards for every year from 2005 to 2018. The Black Horse Inn also comprises 21 en-suite bedrooms, individually designed and set in 17th century cottages.

The self-contained function room, 'The Wellington Suite', has its own bar and kitchen and offers fantastic bespoke facilities for your special day. The French doors open on to the beautiful courtyard setting, which has been featured in the classic TV series "Last of the Summer Wine".

Not only does The Black Horse Inn have many years' experience providing excellent wedding celebrations, but the licence to hold civil ceremonies also offers you the convenience of one location for both ceremony and celebration.

Dining

It is usually a requirement for food to be served twice during the celebration of your special day. Normally this would include a formal wedding breakfast following your ceremony and a less formal buffet style meal during the evening.

We have a flexible approach to your food requests and if you have any specific requirements please do not hesitate to ask: we will gladly provide a quotation.

Alternatively, using our experience, we have put together three menu packages- Silver, Pearl and Diamond, from which you can make your choice.

Should you require any advice in making the right choices, we will be happy to discuss your requirements alongside our Head Chef.

Details of drinks packages to accompany your dining requirements are also enclosed. Once again this is not an exhaustive list and we will be happy to advise you accordingly. Our current wine list boasts in excess of 100 wines from around the world, giving you confidence that you will be able to make the right choice.



Facilities

The civil ceremony is conducted by local registrars and we will arrange for you to contact them prior to your wedding day in order to discuss your specific requirements.

The ceremony can be held in either the Clifton Room which holds 64 guests, or the Wellington Suite which holds 80 guests. Following the ceremony, drinks are served to your guests, allowing time for your photographer to record your special day.

The wedding breakfast is then served in the Wellington Suite which accommodates 65 guests for the formal sit down meal and up to 100 for your evening reception buffet and disco.

For the bride and groom our Bridal Suite is ideal for your overnight stay. For guests of the bride and groom requiring accommodation on a Friday, Saturday or Sunday, a discount of 10% will apply to the usual bed and breakfast rate.

Entertainment

Our licence currently allows for a variety of entertainment types to accompany your wedding event. From pianists, evening discos or live singers to Jazz bands, quartets etc. Should you require entertainment to make the day even more memorable, we have contacts with reputable agencies and will be happy to make the necessary arrangements.



Silver Option £29.75 Children under 10 £19.50

Soup of your choice

Fishcake of Haddock & Chorizo Sabayon

Chicken Parfait, with Brioche Croutes, Five Spiced Apples

Wild Mushroom Brûlée, Cheese Straws



Roast Pork Shoulder, Apple Sauce, Crackling
Potato Croquettes, Sage Gravy

Baked Fillet of Salmon, Lemon & Olive Oil Mash, Dill Cream

Chicken Breast, Boulanger Potatoes, Charred Baby Gem, Jus

Vegetarian dish of your choice



Vanilla Creme Brûlée, Shortbread, Raspberries

Classic Chocolate Brownie, Maple Syrup Ice Cream, Warm Chocolate Sauce

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream, Toffee Popcorn

Pearl Option £31.75
Children under 10 £20.50

Soup of your Choice

Terrine of Pork, Piccalilli, Cucumber, Apple & Sage Brioche

Classic Prawn & Crayfish Cocktail

Tomato, Basil & Mozzarella Tart, Pesto



Roast Beef, Goose Fat Roast Potatoes, Yorkshire Pudding, Rich Gravy

Rump of Lamb, Pea Purée, Dauphinoise Potatoes, Jus

Fillet of Sea bream, Crushed New Potatoes, Langoustine Sauce, Creamed Spinach

Chicken Breast stuffed with Cream Cheese, wrapped in Parma Ham,
Fondant Potato, Wild Mushroom Jus



Lemon Cheesecake, Gin & Tonic Sorbet, Mint Meringue

Warm Chocolate Tart, Lime Scented Creme Fraiche, Raspberry Sorbet

Brioche Treacle Tart, Frozen Custard, Salted Caramel Sauce

Selection of Yorkshire Cheeses

Diamond Option £38.50
Children under 10 £25.50

Canapés during the Drinks Reception or the Intermediate Course (£4 Supplement to include both)

Soup with Textures of Oils & Powders

Beef Carpaccio, Truffle Oil, Goat Cheese Mousse, Parmesan Tuille, Baby Leaves

Crab & Mackerel Pate, Mango & Chilli Salsa, Croutes, Pickled Cucumber

Beer Battered Brie, Caramelized Red Onion Jam



Slow Braised Blade of Beef, Carrot Purée, Sticky Carrots, Horseradish Mash, Jus

Confit Duck Leg, Fondant Potato, Braised Red Cabbage, Plum Puree, Jus

Fillet of Hake Chorizo & Bean Ragu, Red Pepper Pesto, Bok Choi

Chicken Breast, Macaroni Cheese Balls, Parsnip Puree, Cranberry Jus



Classic Tart Au Citron, Vodka & Raspberry Sorbet, Mint Sherbet

Spiced Apple Upside Down Cake, Vanilla ice cream, Granny Smith Tuille

Milk Chocolate Mousse, Baileys Ice Cream, Chocolate Soil, Mint

Selection of Cheeses

Vegetarian Main Courses

Pan fried Gnocchi, Black Olives, Chillies, Capers and Basil, Parmesan crisps

Wild Mushroom and Chive Risotto, Goat's Cheese Bon Bon, Truffle Oil

Roasted Squash and Wensleydale Cannelloni, Amoretti biscuits, Sage Butter

Wild Mushroom and Tarragon Ravioli, Yorkshire Blue Cheese, Toasted Hazelnut Crumb

Moroccan Spiced Haloumi and Tomato Stew served with

Chick Pea Falafel and Coriander

Puy Lentil & Coconut Dahl, Roast Squash, Spinach, Feta Samosas

For all our menus, please select one dish for each course.

Should you wish to offer your guests a choice of menu there will be an additional charge of £2.95 per person, and a pre-order will be required.

Freshly brewed Coffee £ 2.30

Freshly brewed Coffee with Petit Fours £ 2.95

Small portion of Cheese & Biscuits £ 4.75

(As an additional course to the three course lunch)

To accompany your arrival drinks

Selection of Canapés (3 per person) £ 5.00

Chocolate Dipped Strawberries (2 per person) £ 2.30

Palamino Buffet (Maximum 60 People)

£27.00 per person

Our duty chef will serve this buffet

Fully dressed Salmon with Prawns, Lemon, Chive Butter

Roast Beef with Horseradish Dressing

Honey and Rosemary Roast Ham

Mini Jacket Potatoes

Feta Cheese & Oregano Parcels

Homemade Vegetarian Quiche

House Pickles

Homemade Rolls

Salads:-

Potato and Grain Mustard

Beef Tomato and Red Onion

Selection of Leaves

Savoury Rice



Evening Buffets

Falabella Finger Buffet

£14.25 per person

£18.25 with Dessert

Assorted Sandwiches

Focaccia Pizza Breads

Haddock Goujons, Tartar Sauce

Breaded Peppers & Feta Cheese

Sausages wrapped in Bacon, Mustard Mayonnaise

Spiced Potato Wedges with Sour Cream & Chive

Dressed Leaves



Morgan Finger Buffet

£16.25 per person

£20.25 with Dessert

3 Different Sliders

Seasonal Fishcakes

Baked Yorkshire Blue Cheese & Red Onion Tart

Goujons of Haddock, Tartar Sauce

Mini Red Peppers Stuffed with Cheese

Beef & Tomato Sausages with Horseradish Sauce

Sweet Potato Fries, Coleslaw



Hot Buffet A

£16.25 per person
£20.25 with Dessert

Coq Au Van
Fish Pie with Potato Topping
Beef Lasagne
Vegetable Stew
Rice
Mixed Leaves
House Salad
Artisan Breads



Hot Buffet B

£22.50 per person £26.50 with Dessert

Classic Beef Bourguignon
Baked Salmon Fillet with Ratatouille
Halloumi & Vegetable Stew
Chicken & Broccoli Lasagne
Rice
Roasted New Potatoes
Artisan Breads
Tomato & Basil salad
Dressed Leaves



Barbecue Menu A

£16.95 per person £20.95 with Dessert

Beef Burgers
Sausages
Spare Ribs
Chicken Tikka Drumstick
Minted Leg of Lamb Steak
Jacket Potato
Selection of Salads:-
Leaves / Coleslaw / Couscous / Plum Tomato & Red Onion



Barbecue Menu B

£21.50 per person £25.50 with Dessert

Marinated Monkfish Kebab

Sirloin Steak

Chicken

Pork Fillet

Lamb & Mint Sausages

New Potatoes

Salads:-

Rocket, Red Chard & Mizuna / Tomato and Red Onion / Nicoise / Chickpea & Beetroot

Selection of Dips:-

Chilli, Peanut, Yoghurt



Barbecue Menu C

£12 per person £16 with Dessert

Pork Sausage

Beef Burger

Chicken Drumstick

Potato Salad

Mixed Leaves

Bread Rolls



Drinks Packages

Package A - £12.25 per person

Bucks Fizz or Pimms on arrival / after ceremony

Glass of House Wine

Glass of Sparkling Wine

Package B - £14.75 per person

Bucks Fizz or Pimms on arrival / after ceremony

Glass of House Wine

Glass of House Champagne

Package C - £18.25 per person

Bucks Fizz or Pimms on arrival / after ceremony

2 Glasses of House Wine

Glass of House Champagne

Still or Sparkling Water - £3.50 per 750ml bottle.

In addition to the above, we can also tailor a unique package to meet your requirements.



Room Hire

Wellington Suite

Monday-Thursday	£155.00
Fridays and Sundays	£205.00
Saturdays	£255.00
Civil Ceremonies (on any day)	£250.00

Clifton Room

Civil Ceremonies (on any day)	£250.00
Monday-Thursday	£155.00
Fridays and Sundays	£205.00
Saturdays	£255.00
Disco	£200.00
Off Site D.J.	£25.00
Private use of lower Courtyard	£225.00
White Chair Covers & Bow (Per seat)	£2.00



Lighter On the Pocket Buffets

Sausage or Sausage Rolls (1 ½ per person) with Hand Cut Chips. £8.25

Warm Roast Beef or Pork Rolls (1 ½ per person) with Hand Cut Chips. £8.50

Assorted Sandwiches, Sausage Rolls, Hand Cut Chips £6.50

Assorted Sandwiches, Mini Pork Pies and Pickles, Hand Cut Chips £7.50

Assorted Sandwiches, Haddock Goujons, Sausage Rolls, Hand Cut Chips £8.50

Chilli, Rice & Garlic Bread £8.50

Beef & Potato Pie, Hand Cut Chips £8.95



Three Tier Cheesecake, Cashel Blue, Yorkshire Mature Cheddar & Y Fenni cheeses. Goats Cheese Mousse, Seasonal Fruits, Artisan Crackers
(Minimum of 45 guests)- From £160

Two/Three Tier Pork Pie Cake, served with Pickles
(Minimum of 45 guests)- From £110.00

Vintage Sweet Buffet – From £120 (enough sweets for at least 50 guests)
N.B. There is a £40 set up fee for parties providing their own sweetie table.

Hog Roast – From £20 per person

Accommodation Tariff from 1st January 2018

Single Double/Twin

Standard Rooms **£59.50**

All rooms are en-suite, have satellite television, and tea & coffee making facilities

Courtyard Rooms **£79.50** **£99.50**

Rooms completely refurbished in recent years retaining all the character of the 16th century while providing all of the modern facilities required today

Superior Rooms **£96.00** **£116.50**

These rooms have added luxuries including Bathrobes, DVD Players, bathrooms with toiletries from Duck Island.

Superior Room **£105.00** **£127.50**

with Whirlpool Bath

All rates are per room per night and include full Yorkshire breakfast and VAT.

For guests of the bride and groom at the Black Horse Inn a 10% discount on the above accommodation rates will apply on the day of the wedding, for Friday to Sunday bookings only.



Booking Terms and Conditions

This booking is only accepted on the understanding that the conditions below form the basis of our contractual obligations. We reserve the right to waive all or part or add to these conditions.

1. **Booking-** All bookings are considered provisional for 7 days only until a non-refundable deposit of £300.00 has been paid to confirm the function. (£500.00 when the room is required for both lunchtime and evening). All bookings will attract a room hire charge. Minimum numbers **may** be charged for during our peak season on Saturdays, May 1st – September 30th :- 40 Adults Day Reception & 70 Adults Evening Reception
2. **Final Payment-** All details, i.e. menus, room layout, etc. are to be finalised six weeks prior to the reception. Final numbers (the total number of guests attending the function must be catered for) and seating plan are to be received four weeks prior to the event when payment of the main account for the function is due in full. Any extras must be settled on the day. Once full payment has been made, any cancellations are non refundable.
3. **Entertainment-** Prior consent must be gained from the hotel for any entertainment or services that the organiser may wish to employ for a function. We reserve the right to judge permissible volumes by any entertainment and acceptable behaviour by any person in the party.
4. **Loss/Damage-** The organiser is responsible for any damage or unpaid bills for themselves or their guests. We accept no responsibility for loss or damage to any property brought on to the grounds by you or your guests. We may take a loss/damage deposit of £50. This is an additional deposit and does not act as part payment. The deposit will be refunded (minus any damage costs) within 14 days of the function. In the event that the damage or loss costs are higher than the deposit, an invoice will be sent outlining the amount payable.
5. **Cancellation-** In the unlikely event of the function having to cancel, it may be necessary to charge a cancellation fee. Any cancellation, postponement or partial cancellation should be advised to the hotel verbally in the first instance and must be confirmed in writing immediately.

Cancellation fees are as follows:-

Up to 8 weeks	100%
Up to 12 weeks	50%
Up to 24 weeks	25%
Over 24 weeks	Deposit only.

6. **Liability-** In the unlikely event of the hotel being unable to honour a booking for reasons beyond our control, the hotel is entitled to cancel the function without liability and the deposit will be returned.
7. **VAT-**All menus are inclusive of VAT at the current rate of 20%.
8. **Pricing-** Prices are current at the time of printing and are subject to change without notice. Prices are reviewed annually and we reserve the right to increase any prices at any time by a maximum of 10% after your deposit is received.
9. **License-** Licensing hours are until the time booked, 11pm, 12am, and 12.30am for private functions. Only alcohol purchased at The Black Horse Inn may be consumed on our premises. Any guests found to be breaking these terms will be asked to leave the function.
10. **Hire of Goods-** All hired items must remain on the premises and not be removed for any reason. During the period of hire 'the hirer' shall be solely responsible for the hired goods. We will not be responsible for any injury or damage to persons or property howsoever sustained arising from our goods under hire. We may take a security deposit of £50 towards any loss or damage. This is an additional deposit and does not act as part payment. The deposit will be refunded (minus any damage/loss costs), within 14 days of the function. In the event that the damage and loss costs are higher than the deposit, an invoice will be sent outlining the amount payable.