



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 of experience in 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 70 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 90 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 to evening discos or live singers; 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.



Spring / Summer Menu (April-September) £29.95 Children under 10 £19.95

Starters

Soup of your choice

Salmon Fishcake, Concasse of Tomato & Cucumber, Lemon Butter Sauce

Chicken Liver Parfait, Spiced Apple Chutney, Toasted Brioche

Cauliflower Panna Cotta, Date Gel, Pickled Radish, Toasted Almonds

Posh Prawn Cocktail

Tomato, Basil & Mozzarella Tart, Pesto (v)

Smoked Salmon & Prawn Tian, Pickled Cucumber, Croutes

Wild Mushroom Tart, Watercress Puree, Truffled Egg Yolk (v) **£2 Supp**

Smoked Duck Breast, Endive Salad, Raspberries, Pumpkin Seeds, Citrus Dressing **£3.50 Supp**

Carpaccio of Beef Fillet, Whipped Goats Cheese, Parmesan Tuille, Truffle Oil **£3.50 Supp**

Mains

Choice of Roast Topside of Beef **£2 Supp**, Stuffed Lamb Breast or Slow Roast Belly Pork

All served with: Beef Dripping Roasties, Honey Roast Parsnip, Yorkshire Pudding and Gravy

Chicken Stuffed with Cream Cheese Mousse, Fondant Potato, Red Pepper Puree, Mushroom Cream

Pan Seared Salmon Fillet, Charred Baby Gem, Crushed New Potatoes, Lemon & Crayfish Cream

Gnocchi alla Sorrentina – Gnocchi, Mozzarella, Tomato Sauce, Basil (v)

Moroccan Haloumi & Chickpea Stew with Falafel (v)

Pan Seared Sea Bream, Chorizo, Spinach & New Potatoes, Salsa Verde **£2 Supp**

Pork Loin, Potato Croquette, Charred Pineapple, Carrot Puree, Apple Cider Jus **£2 Supp**

Crispy Belly Pork, Grain Mustard Mash, Baby Gem, Broad Bean & Peas, Grapefruit Glaze **£3.50 Supp**

Pan Roast Rump of Lamb, Dauphinoise Potatoes, Asparagus, Shrewsbury Sauce **£3.50 Supp**

Fillet of Beef, Glazed Roots, Truffle Confit Potatoes, Bone Marrow Sauce **£5 Supp**

Desserts

Yorkshire Parkin, Bonfire Toffee Sauce, Vanilla Ice Cream

Lemon Tart, Raspberries, Chantilly Cream

Warm Chocolate Brownie, Milk Ice Cream

Eton Tidy

Vanilla Panna Cotta, Poached Rhubarb, Honeycomb (April – June) **£1 Supp**

Elderflower Panna Cotta, Gooseberry Compote, Candy Walnuts (July-September) **£1 Supp**

Chocolate Delice, Almond Tuile, Milk Ice Cream, Summer Berries **£2 Sup**

Selection of Yorkshire Cheeses, Biscuits, Chutney **£3 Supp**

Autumn /Winter Menu (October-March)

Starters

Soup of your Choice

Pork Terrine, Pickled Blackberries, Orange Gel, Toasted Hazelnuts, Brioche

Smoked Haddock Fishcake, Buttered Spinach, Poached Egg,

Beetroot Carpaccio, Goats Curd, Chicory and Toasted Almonds

Posh Prawn Cocktail

Tomato, Basil & Mozzarella Tart, Pesto **(v)**

Pumpkin Tart, Wild Mushrooms, Mushroom Ketchup, Pumpkin Seeds **(v) £1 Supp**

Maple Cured Salmon, Textures of Beetroot, Horseradish Crème Fraiche **£2 Supp**

Pan Seared Wood Pigeon, Candy Beetroot, Pickled Blackberries, Pomegranate Jus **£3 Supp**

Carpaccio of Beef Fillet, Whipped Goats Cheese, Parmesan Tuille, Truffle Oil **£3.50 Supp**

Mains

Choice of Roast Topside of Beef **£2 Supp**, Stuffed Lamb Breast or Slow Roast Belly Pork

All served with: Beef Dripping Roasties, Honey Roast Parsnip, Yorkshire Pudding and Gravy

Pan Seared Chicken Breast, Purple Potato Gnocchi, Leek and Wild Mushroom Cream

Pan-Roasted Sea Trout, Confit New Potatoes, Truffled Pea Puree, Wild Mushrooms

Black Garlic Risotto, Wild Mushrooms & Peas **(v)**

Roast Squash & Wensleydale Cannelloni, Rocket Salad **(v)**

Pan-Seared Duck Breast, Black Pudding Mash, Sticky Red Cabbage, Plum Jus **£2 Supp**

Pork Loin, Potato Croquette, Charred Pineapple, Carrot Puree, Apple Cider Jus **£2 Supp**

Glazed Pork Belly, Black Pudding Bubble & Squeak, Apple Puree, Beer Sauce **£3.50 Supp**

Dukkah Crusted Hake, King Prawns, Chickpea & Chorizo Hash, Samphire, Mint Oil **£3.50 Supp**

5oz Fillet of Beef, Glazed Roots, Truffle Confit Potatoes, Bone Marrow Sauce **£5 Supp**

Desserts

Yorkshire Parkin, Bonfire Toffee Sauce, Vanilla Ice Cream

Apple Tart Tatin, Toffee Sauce, Vanilla Ice Cream

Warm Chocolate Tart, Milk Ice Cream

Mulled Pear, Flapjack, Chocolate Ice Cream

Spiced Carrot Cake, Candied Walnuts, Orange Gel, Yoghurt Ice Cream **£1 Supp**

Caramelised Banana, Coconut Sponge, Spiced Dried Apricots, Coconut Ice Cream **£1 Supp**

Selection of Yorkshire Cheeses, Biscuits, Chutney **£3 Supp**

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

Should you wish to offer your guests a choice of menu please choose 3 dishes from each course and there will be an additional charge of £2.95 per person, and a pre-order will be required.

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| Freshly brewed Coffee | £ 2.50 |
| Freshly brewed Coffee with Petit Fours | £ 3.25 |
| Small portion of Cheese & Biscuits (As an additional course to the three course lunch) | £5.50 |

To accompany your arrival drinks

Selection of Canapés (3 per person) £6.00

Meat

Chicken Liver Parfait, Black Olive, Fig
 Ham Hock Ballotine, Pickled Cauliflower
 Ox Cheek, Shortbread, Root Vegetable Medley
 Mini Yorkshire Pudding, Roast Beef, Horseradish Crème Fraiche
 Crispy Chicken Skewers
 Mini Chicken Kiev
 Crispy Pulled Pork, Mini Bagel, Mustard Aioli

Fish

Smoked Salmon & Cream Cheese Blini
 Mini Smoked Haddock Fishcake, Hollandaise
 Mini Fish Pie
 Mackerel & Horseradish Pate, Pickled Cucumber
 Sweet Chilli, Prawn, Chorizo Skewers
 Haddock Goujon, Tartare Sauce

Vegetarian

Tomato & Basil Arancini
 Walnut Glazed Savoury Doughnut, Sauerkraut, Cherry Jam
 Goats Cheese & Red Onion Tartlet
 Yorkshire Fettle, Olive Tapenade, Sundried Tomato
 Smoked Aubergine & Spiced Yoghurt Vol-au-vent
 Homity Pie
 Marinated Paneer, Mango Chutney, Roti

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

£14.50 per person

£18.75 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

£20.50 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

£16.50 per person

£20.75 with Dessert

Please choose 3 Dishes from the following

Fish Pie with Potato Topping
Beef Lasagne
Chicken & Chorizo Penne al Forno
Steak Pie
Chilli Con Carne
Chicken Jalfrezi
Chickpea Dhal (v)
Cauliflower & Potato Curry (v)
Black Bean & Espresso Chilli (v)
Moroccan Spiced Squash Pie (v)

Dishes with a £2 supplement
Lamb Bhuna
Coq au Vin
Beef Bourguignon
Baked Salmon with Ratatouille

Please choose 4 sides from the following

Panache of Vegetables
Rice – Plain or Pilau
Garlic Bread
Chips
Patate al Forno (Italian Oven Roasted Potatoes)
Homemade Bread
Tomato & Basil Salad
House Salad
Coleslaw
Cous Cous
Potato Salad



Barbecue Menu

Choose from the following dishes

£12 for 3, £16 x 4, £20 x 5

Beef Burger

Pork Sausage

Venison Sausage

Lamb & Mint Sausage

Sticky Glazed Ribs

Chicken Tikka Drumstick

Vegetable Skewer **(v)**

Pulled Jack Fruit **(v)**

Dishes with £3 Supplement

Sirloin Steak

Monkfish Skewer

Five Spice Pork Fillet

Minted Lamb Steak

Choose 5 sides from the following

Rice Salad

Potato Salad

Coleslaw

Home Made Bread

Cous Cous

House Salad

Tomato & Basil Salad

Citrus Dressed Greens

Corn on the Cob

Jacket Potatoes

Drinks

Reception Drinks by the glass

Bucks Fizz £4.95

Pimms £5.50

Prosecco £5.50

Pink Sparkling £5.95

Champagne £6.95

Non Alcoholic Elderflower Spritzer £2.95

Package A - £14.50 per person

Pimms or Prosecco

Glass of House Wine

Glass of Sparkling Wine or Upgrade to Champagne for £1.50

Package B - £18.95 per person

Pimms or Prosecco

Half Bottle of House Wine

Glass of Sparkling Wine or Upgrade to Champagne for £1.50

Still or Sparkling Water - £3.95 per 750ml bottle.

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



Room Hire

Wellington Suite

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| Monday-Thursday | £160.00 |
| Fridays and Sundays | £210.00 |
| Saturdays | £260.00 |
| Civil Ceremonies (on any day) | £250.00 |

Clifton Room

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| 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 until 9pm | £225.00 |



Lighter On the Pocket Buffets

Sausage or Sausage Rolls (1 ½ per person) with Hand Cut Chips. £8.50

Warm Roast Beef or Pork Rolls (1 ½ per person) with Hand Cut Chips. £8.95

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 & Baked Tortilla £8.95

Beef & Potato Pie, Hand Cut Chips £9.50



Three Tier Cheesecake, Cashel Blue, Yorkshire Mature Cheddar & Y Fenni cheeses, Goats Cheese Mousse, Seasonal Fruits, Artisan Crackers
(Minimum of 45 guests)- From £220

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 2019

| | Single | Double/Twin |
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| Standard Rooms All rooms are en-suite, have satellite television, and tea & coffee making facilities | £59.50 | |
| Courtyard Rooms Rooms completely refurbished in recent years retaining all the character of the 16 th century while providing all of the modern facilities required today | £82.50 | £99.50 |
| Superior Rooms These rooms have added luxuries including bathrobes and toiletries from Duck Island. | £99.50 | £116.50 |
| Superior Room with Whirlpool Bath | £105.00 | £127.50 |

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 **maybe** 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:-

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| 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.