

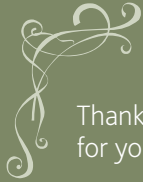


The
Black Horse Inn
Clifton Village

Drink · Eat · Sleep



Function Brochure

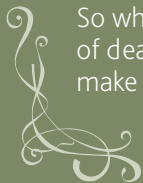


Thank you for considering The Black Horse Inn Clifton for your celebration!

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 can be used privately for your guests, which has been featured in the classic TV series "Last of the Summer Wine".

Not only so 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.

The Black Horse Inn has many years' experience in providing functions of every type from business meetings and conferences to private parties, birthdays, christenings, wedding anniversaries, funeral gatherings and Christmas parties.



So whatever event you are planning, let our experience of dealing with functions on a regular basis help you to make sure that you fulfil your expectations.

Dining



Your requirements for food and wine will very much depend on the type of function you are organising, and we will work with you to make the necessary arrangements.

Whether you require dining for breakfast, lunch, dinner or light refreshments, we have a range of options to suit your occasion.

As well as our current dining menu, detailed within your menu selector are various options from which you may choose.

Alternatively, if you have any requests for catering not offered in the menu selector, we will be happy to accommodate them where possible. Should you require any assistance or advice in making the right choices, we will be happy to discuss your requirements alongside our Head Chef, Timothy Slack.

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.



Corporate Facilities

For business meetings and conferences, the Wellington Suite can accommodate up to 40 delegates for a theatre style presentation, or up to 25 for a Boardroom style meeting. The Wellington Suite is self contained complete with its own kitchen, bar and toilets, and a variety of equipment can be hired depending on your requirements.

The Lounge offers space for smaller meetings up to 15 delegates for a theatre style presentation, or 10 Boardroom style meeting.

In the event that your meeting stretches over more than one day, or if you require delegates to stay overnight, an inclusive 'delegate rate' can be provided on request. Room hire rates and the accommodation tariff are enclosed within this brochure.

Private Parties

The Wellington Suite can be set up to accommodate a range of different events from theme nights and discos to private dinner parties, or more casual buffets. The Wellington Suite is completely self contained together with its own bar, kitchen and toilets. Facilities are available for up to a maximum of 90 people for a buffet style event, and a maximum of 65 guests for a formal dining event.

For those organising smaller parties, it may be possible to hire one of our dining rooms for your private use.

Entertainment

Our licence currently allows for a variety of entertainment types to accompany your event. From magicians to pianists, evening discos or live singers to 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.

We are here to make sure your day is perfect and personal in every way!

Please note prices for 2022 & 2023 may be subject to change

Drinks

Reception drinks by the glass

- Bucks Fizz £4.95
- Pimms £5.50
- Prosecco £5.50
- Pink Sparkling £5.95
- Champagne £7.50
- 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 £2

Package B - £18.95 per person

- Half Bottle of House Wine
- Glass of Sparkling Wine or Upgrade to Champagne for £2
- 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.

Canapes

 to accompany your arrival drinks

Selection of Canapés (3 per person) £6.00

Meat

- Duck Spring Roll, Wasabi
- Mini Yorkshire Puddings, Beef, Horseradish Cream
- Beef Cheek Bon Bon, Horseradish
- Chicken Rosti, Garlic Emulsion

Fish

- Smoked Salmon, Lemon Cream Cheese, Blini
- Mini Smoked Haddock Croquette with Cheddar Custard
- Haddock Goujon, Tartare Sauce
- Tempura Prawn, Sweet Chilli

Vegetarian

- Mushroom & Blue Cheese Arancini
- Halloumi & Sweet Chilli Bites
- Sweetcorn Fritters with Siracha
- Crispy Tofu, Teriyaki (vegan)

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

Starters

- **Soup of Your Choice**, Homemade Bread (v)
- **Smoked Haddock Croquette**, Cheddar Cheese Custard
- **Duck Rilette**, Wasabi, Slaw
- **Slow Roasted Carrots**, Goats Cheese, Honey, Wild Rice (v)
- **Posh Prawn Cocktail**
- **Creamy Mushrooms on Toast** (v)
- **Salmon Fishcake**, Lemon Mayonnaise, Dressed Leaves
- **Chicken Liver Parfait**, Toasted Brioche, Spiced Fruit Chutney
- **Ham Hock Terrine**, Wild Garlic, Asparagus, Egg*
- **Crab & Mackerel Pate**, Mango Chilli & Corn Salsa, Croutes *
- **Beef Carpaccio**, Cauliflower, Black Garlic**

Mains

- **Choice of: Roast Topside of Beef***, **Pork Loin** or **Lamb Rump**
All served with: Roasties, Honey Roast Parsnip, Yorkshire Pudding & Gravy
- **Chicken Supreme**, Chestnut Mushroom, Orzo, Madeira Sauce
- **Fillet of Salmon**, Crushed Jersey Royals, Spring Onion, Crayfish Cream
- **Roasted Squash & Spinach Linguini**, Squash Seeds (v)
- **Crispy Tofu**, Noodles, Sesame, Teriyaki Mayonnaise (v)
- **Fillet of Seabass**, Spiced Tomato, Pepper & Chickpea Stew, Crispy Potato*
- **Lamb Rump**, Broccoli, Broccoli Puree, Shallots, Hasselback Potato, Jus*
- **Crispy Belly Pork**, Black Pudding Mash, Cider Sauce & Mustard Glazed Greens*
- **Beef Cheek**, Glazed Broad Beans and Peas, Dauphinoise Potatoes**

All Served with Seasonal Vegetables

Desserts

- **Sticky Toffee Pudding**, Toffee Sauce, Clotted Cream
- **Lemon Tart**, Raspberries, Chantilly Cream
- **Chocolate Brownie**, Caramel, Caramel Ice Cream
- **Vanilla Panna Cotta**, Berries, Meringue
- **Upside Down Raspberry Cheesecake**
- **'Cookies & Cream'** Delice, Cookie & White Chocolate Sauce*
- **Strawberry Iced Parfait**, Elderflower, Granola*
- **Selection of Cheese & Biscuits**, Chutney**

£2 Supplement * £4 Supplement **

For our menus, please select one dish for each course. Should you wish to offer your guests a choice of menu please choose 2 dishes from each course, there will be an additional charge of £3.95 per person, and a pre-order will be required.

Autumn Winter Menu

October -March £29.95 (children under 10 £19.95)

Starters

- **Soup of Your Choice**, Homemade Bread (v)
- **Ham Hock Pressing**, Brioche
- **Queenie Scallops**, Bacon Jam, Belly Pork
- **Haddock Croquette**, Pesto, Leaves
- **Posh Prawn Cocktail**
- **Deep Fried Brie**, Red Pepper Jam, Leaves (v)
- **Butternut Squash Tart**, Dressed Leaves, Mushroom Ketchup (v)
- **Chicken Liver Parfait**, Toasted Brioche, Spiced Fruit Chutney
- **Treacle Cured Trout**, Cucumber Roe, Treacle Yogurt*
- **Crab & Mackerel Pate**, Mango Chilli & Corn Salsa, Croutes*
- **Beef Carpaccio**, Cauliflower, Black Garlic**

Mains

- **Choice of: Roast Topside of Beef***, **Pork Loin** or **Lamb Rump**
All served with: Roasties, Honey Roast Parsnip, Yorkshire Pudding & Gravy
- **Chicken Supreme**, Chestnut Mushrooms, Hassleback Potatoes, Mushroom Cream
- **Fillet of Hake**, Parmentier Potatoes, Boullabaise, Samphire
- **Black Garlic Risotto**, Chestnut Mushrooms, Peas & Parmesan (v)
- **Chickpea & Butternut Squash Curry**, Pilau Rice, Chapti (v)
- **Crispy Pork Belly**, Black Pudding Rosti, Braised Hispi, Cider Sauce*
- **Samon En Croute**, Buttered New Potatoes, Fine Beans**
- **Confit Duck Leg**, Mashed Potato, Orange Jus**

All Served with Seasonal Vegetables

Desserts

- **Spiced Toffee Pudding**, Toffee Sauce, Clotted Cream
- **Spiced Apple Cake**, Vanilla Ice Cream
- **Milk Chocolate Tart**, Kirsch Cherries
- **Carrot Cake**, Candied Walnuts, Orange Icing, Yogurt
- **Caramelised Banana**, Caramel, Chantilly, Sea Salt
- **'Cookies & Cream'** Delice, Cookie & White Chocolate Sauce*
- **Strawberry Iced Parfait**, Elderflower, Granola*
- **Selection of Cheese & Biscuits**, Chutney**

£2 Supplement * £4 Supplement **

For our menus, please select one dish for each course. Should you wish to offer your guests a choice of menu please choose 2 dishes from each course, there will be an additional charge of £3.95 per person, and a pre-order will be required.

Buffet Style Menu £27.00 Per Person

Our Chef will serve this buffet

- **Fish Platter** – Poached Salmon, Smoked Salmon, Prawns, Crayfish, Marie Rose
- **Roast Beef** with Horseradish Dressing
- **Honey and Rosemary Roast Ham**
- **Mini Jacket Potatoes**
- **Feta Cheese & Oregano Parcels**
- **Homemade Vegetarian Tart**
- **House Pickles**
- **Homemade Rolls**
- **Salads:**
Potato & Grain Mustard | Beef Tomato & Red Onion | Feta & Olive Salad

- **Freshly Brewed Coffee** **£2.50**
- **Freshly Brewed Coffee** with Petit Fours **£3.95**
- **Small portion of Cheese & Biscuits** **£6**
(As an additional course to the three course lunch)
- **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.

Evening Buffet Options

Hot & Cold Buffet: 7 dishes

£15.50 Per Person
£19.50 with dessert

- Assorted Closed Sandwiches
- Homemade Pizza Selection
- Haddock Goujons, Tartar Sauce
- Crab Cakes, Sweet Chilli Jam
- Breaded Jalapeno Poppers
- Baked Yorkshire Blue Cheese & Red Onion Tart
- Greek Salad
- Coleslaw
- Sausages wrapped in Bacon, Mustard Mayonnaise
- Spiced Potato Wedges with Sour Cream & Chive
- Sweet Potato Fries
- Skinny Fries

- Desserts:
Chocolate Brownies
Vanilla Cheesecake
Chocolate Dipped Strawberries

Hot Buffet: 3 dishes

£16.50 Per Person
£20.75 with dessert

- Fish Pie with Potato Topping
- Beef Lasagne
- Steak & Potato Pie
- Chickpea & Spinach Curry (v)
- Cauliflower & Potato Curry (v)
- Lamb Curry (£2 supplement)
- Coq au Vin (£2 supplement)
- Beef Bourguignon (£2 supplement)
- Choose 4 sides: Panache of Vegetables | Boiled Rice | Garlic Bread | Chips | Naan | Tomato & Basil Salad | House Salad

BBQ

3 for £12

4 for £16

5 for £20

- Beef Burger
- Pork Sausage
- Lamb Kofta
- BBQ Pulled Pork
- Chicken Tikka Drumstick
- Vegetable Burger (v)
- Vegetable Skewer (v)
- Pulled Jack Fruit (v)
- Sirloin Steak (£3 supplement)
- Minted Lamb Steak (£3 supplement)
- Choose 3 sides: Potato Salad | Coleslaw | Home Made Bread | Cous Cous | House Salad | Tomato & Basil Salad | Baby Jacket Potatoes | Skinny Fries

Evening Buffet Options

Hog Roast

£20.00 Per Person

- Free Range Whole Hog Roast
- Brioche Buns
- BBQ Slaw
- Cider Apple Sauce
- Skinny Fries

Lighter On the Pocket Buffets

- **Sausage or Bacon 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. **£9.50**
- **Assorted Sandwiches, Haddock Goujons, Sausage Rolls, Hand Cut Chips** **£9**
- **Beef & Potato Pie, Hand Cut Chips** **£10.50**

Room Hire

Wellington Suite

Monday - Thursday	£175.00
Fridays - Sundays	£210.00
Saturdays	£260.00
Civil Ceremonies (on any day)	£250.00

Clifton Room

Monday - Thursday	£175.00
Fridays - Sundays	£210.00
Saturdays	£260.00
Civil Ceremonies (on any day)	£250.00

Disco

£250.00

Off Site DJ

£50.00

Private use of Lower Courtyard until 9pm

£225.00

Our Preferred Suppliers & Contacts

Florist

Simply Flowers 01484 400664 – www.simplyflowers.co.uk

Cake

Cakes By Maria 07734292098 – www.mariascakes.co.uk

Photographers

Drawn By Light – drawnbylightphotography.co.uk

Charli – www.photographybycharli.com

Ingrid – www.igtimephotography.co.uk

Nicola – www.nicolamackrill.co.uk

Emma - www.glixphotography.co.uk

Stationary

Rhubarb & Ginger www.rhubarbandgingerhome.co.uk

Accommodation

Accommodation Tariff from 1st January 2021

	Single	Double/Twin
Standard Rooms All rooms are en-suite, have television, and tea & coffee making facilities	£62.50	n/a
Courtyard Rooms Rooms completely refurbished in recent years retaining all the character of the 16th 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 Rooms (with Whirlpool Bath)	£105.00	£127.50

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

Special 10% off Weekend Bookings

For guests of the event organisers, a 10% discount on the above accommodation rates will apply on the day of the event, for Friday to Sunday bookings and double occupancy only.

Terms & Conditions

- 1 Booking** All bookings are considered provisional for 7 days only until a non-refundable deposit of £500.00 has been paid to confirm the function. (£300.00 when the room is required for half day only). 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 unacceptable 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 £100. 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 12 weeks	100%
Up to 24 weeks	50%
Up to 32 weeks	25%
Over 32 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.



The Black Horse Inn, Westgate, Clifton, Brighouse, West Yorkshire HD6 4HJ

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www.blackhorseclifton.co.uk

