



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 present day. The Black Horse Inn also comprises 22 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”.

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, Simon Robinson.

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 60 delegates for a theatre style presentation, or up to 30 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 Boardroom offers space for smaller meetings up to 14 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 100 people for a buffet style event, and a maximum of 60 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 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 Rosemary Croutes

Vegetarian Option of your choice



Roast Pork Shoulder, Apple Sauce, Crackling
Roast Potatoes, Thyme Gravy

Baked Fillet of Salmon, Crushed Potatoes, Lemon Butter Sauce

Chicken Breast, Mustard Mash Potato, Creamed Cabbage and
Pancetta, Jus

Vegetarian dish of your choice



Seasonal Eaton Mess

Crème Brulee

Apple Tart Tatin, Vanilla ice cream

Pearl Option £31.75
Children under 10 £20.50

Seasonal Soup of your Choice

Chicken Liver Parfait, Parmesan Brioche, Chutney

Beetroot Cured Salmon, Beetroot Gel, Horseradish Cream (V)
Rosemary & Paprika Tiger Prawns, Mint Yogurt, Micro Salad



Blade of Beef, Carrot Puree, Baby Onion Jus,
Sticky Carrots, Horseradish Mash

Rump of Lamb, Peas a la Française, Dauphinoise Potatoes, Jus
Loin of Cod, Langoustine Broth, Potato & Herb Spaghetti, Spinach
Chicken Breast, Fondant Potato, Truffle Cream Sauce,
Wild Mushrooms, Broccoli Puree
Vegetarian dish of your choice



Lemon Cheesecake, Raspberry Sorbet, Macerated Raspberries,
Raspberry Dust.

Chocolate Delice, Chocolate Soil, Malt Ice Cream

Treacle Tart served with Clotted Cream

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 Tartare, Truffle Oil, Goat Cheese Mousse, Parmesan Tuile
Crab & Mackerel Pate, Mango & Chilli Salsa, Croutes,
Pickled Cucumber
Belly Pork, Black Pudding BonBon, Mustard Sauce,
Celeriac Remoulade



Lamb Rump, Dauphinoise Potatoes, Peas a la Français, Pea Purée, Jus
Confit Duck Leg, Chive Mash, Braised Red Cabbage, Plum Puree, Jus
Fillet of Hake Chorizo & Bean Ragu, Red Pepper Pesto, Bok Choi
Roast Sirloin, Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding
Vegetarian Dish of your choice



Seasonal Fruit Fool with Homemade Shortbread
Caramel Chocolate Banoffee Pie
Profiteroles with Chocolate Sauce
Selection of Cheeses

Vegetarian Main Courses

Baby Aubergine and Cauliflower Beignets, Micro Coriander

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

Herbed Polenta, Red Pepper Compote, Aubergine,
Buttered Courgette Ribbons

Moroccan Spiced Haloumi and Tomato Stew served with
Chick Pea Falafel and Coriander

Broad Bean, Pea and Asparagus Lasagne, Dressed Leaves

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 (As an additional course to the three course lunch)	£ 4.75
To accompany your arrival drinks	
Selection of Canapés (3 per person)	£ 5.00
Chocolate Dipped Strawberries (2 per person)	£ 2.30

Palamino Buffet (Maximum 50 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
Breaded Peppers & Feta Cheese
Sausages wrapped in Bacon
Spiced Potato Wedges with Sour Cream & Chive



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
Mini Red Peppers Stuffed with Cheese

Seasonal New Potato Salad
Beef & Tomato Sausages with Horseradish Sauce



Hot Buffet A

£16.25 per person
£20.25 with Dessert

Thai Infused Chicken
Fish Pie with Potato Topping
Jacket Potatoes
Rice
Coleslaw
Mixed Leaves
Artisan Breads
Slow Roasted Apple Gammon, Black Treacle Glaze



Hot Buffet B

£22.50 per person
£26.50 with Dessert

Beef Bourguignon & Fresh Bread
Seasonal Vegetable Stew
Roast New Potatoes
Rice
Coleslaw
Artisan Breads
Salmon & Ratatouille
Tomato & Basil salad

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 / Cous –Cous / 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
Sausages
Burgers
Chicken Drumsticks
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: - £3.00 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)	£ 4.00



Lighter On the Pocket Buffets

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

Warm Roast Beef or Pork Rustic 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



Three Tier Cheesecake, Cashel Blue, Yorkshire Mature Cheddar & Y Fenni cheeses. Goats Cheese Mousse, Seasonal Fruits, Artisan Crackers
(Minimum of 45 guests)- From £150

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

Vintage Sweet Buffet – From £100 (enough sweets for at least 50 guests)

N.B. There is a £40 set up fee for parties providing their own sweetie table.

BBQs – From £10 per person **Hog Roast** – From £20 per person



Accommodation Tariff from 1st January 2016

	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 16 th 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. Credit Card payment incurs a 2.5% surcharge. All wedding prices are based on parties having a minimum of three courses. 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.1am 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.