



## THE BLACK HORSE, FULMER

### CHRISTMAS MENU 2014



#### STARTERS

*Celeriac & Truffle Soup*

*Beetroot & Gin Cured Salmon, Horseradish Cream, Apple & Fennel Salad*

*Prawn & Crab Cocktail, Baby Gem, Avocado, Marie Rose*

*Tart Fine, Gorgonzola, Roasted Fig, Hazelnuts*

*Coarse Game & Black Pudding Terrine, Pickled Quail Egg, Prune & Ginger Puree*

#### MAINS

*Free Range Roast Turkey, Cranberry & Sage Stuffing, Pigs in Blankets & all the trimmings*

*Pan Fried Sea Bass, Jerusalem Artichoke & Potato Pancake, Wild Mushrooms*

*Peppered Loin of Venison, Parsnip Puree, Roasted Salsify, Curly Kale, Port Jus*

*Cod Fillet, Mussels, Rice Noodle Laksa, Coriander*

*Artichoke Heart, Pumpkin, Pea & Saffron Tagine, Chermoula Yoghurt, Cous Cous*

#### DESSERTS

*Christmas Pudding, Served with a choice of Custard or Brandy Cream*

*Vanilla Crème Brûlée, Lemon Polenta Biscuits*

*Apple, Pear & Sultana Crumble, Cinnamon Ice Cream*

*Pecan Pie, Caramel Coffee Ice Cream*

*Colston Bassett Stilton & Greens Cheddar, Quince, Biscuits*

*Chocolate Truffles, Filter Coffee & Crackers Included.*

*2 Courses £24½ - 3 Courses £30*

*Please book in advance for this menu. Tables of 10 or more require 5 days notice, and must pre-order. Available Lunchtime & Dinner. Excludes Sundays.*