



Festive Menu

PRE-BOOK YOUR FESTIVE TABLE FROM WEDNESDAY 1ST TO FRIDAY 24TH DECEMBER 2021

Starters - PLEASE CHOOSE ONE STARTER FROM BELOW

Homemade Soup of the Day

served with homemade croutons - *Please ask if vegetarian/vegan friendly*

Pate with homemade Onion Chutney

with toasted bread - *Please ask if gluten free today*

Mains - PLEASE CHOOSE ONE MAIN FROM BELOW

Festive Turkey Roast (GFO)

pigs in blankets, roast potatoes & parsnips, mashed potato, fresh vegetables and Daniel's amazing gravy

Fillet of Sea Bass (GFO)

resting over mashed potatoes, topped with a tomato and chorizo sauce

Homemade Vegetable & Chickpea Curry

mixed vegetables and chickpeas cooked in a aromatic spiced curry with rice served with homemade naan bread (va)

Evening additional options

28 days Matured 100% Sirloin Steak with Peppercorn Sauce (GFO)

served with hand cut chips & garden peas (cooked med/rare - unless otherwise stated)

Mushroom Wellington (V)

filled with brie & onion chutney served with a wholegrain **mustard** sauce

Desserts

Any one of our Homemade desserts choices

served with your choice of ice cream, cream or custard

Available Mondays to Saturdays...

Lunchtimes - Two courses for £15.95 or All Three courses for £19.95

Evenings - Two courses for £21.95 or All Three courses for £25.95

Why not pre-book a bottle of House wine to your table for £12!

Bookings Essential & Subject to availability

Festive Dressed Tables when the whole table have the Festive Menu

Groups of 6 or more please can you pre-orders your food choices with a minimum of 2 days before

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Providing passion & dedication with homemade at its heart!

FOOD ALLERGIES OR INTOLERANCES

(V) - VEGETARIAN, (GFO) - GLUTEN FREE OPTION

PLEASE SPEAK TO YOUR SERVER BEFORE ORDERING

