



# The Black Horse Standlake



## Christmas Party Menu 2018

### STARTERS

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**Soup of the Day** with artisan bread  
**Home cured Salmon**, cucumber citrus salad, chive oil  
**Wild Boar, Shallot, Sage Scotch Egg** beetroot ketchup  
**Wild Mushroom Gnocci**, spinach, pine nuts, parmesan  
**Roasted Wood Pigeon Breast**, root vegetables, raspberry vinegar jus

### MAINS

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**Traditional Roast Turkey** with all the traditional trimmings and a apricot and brandy stuffing  
**Cotswald Lamb Loin and Braised Shoulder** fondant potato, butternut squash, broccoli, rosemary sauce  
**Pot Roasted Chicken Breast**, savoy cabbage, puy lentil and vegetable broth  
**Saddle of Venison**, potato and beetroot dauphinoise, winter greens, carrot and star anise puree, red currant jus  
**Pan-fried Stonebass Fillet**, five bean and black olive salad

### DESSERT

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**Traditional Christmas pudding** brandy sauce, clotted cream  
**Sticky Toffee Pudding** caramel sauce, vanilla ice Cream  
**Apple and Cinnamon Crumble** english custard  
**Passionfruit Pavlova** chantilly cream  
**Chocolate and Raspberry Marquis** blueberry compote,

**Two courses £19.95 Three courses £23.95**  
**No price increase in the evening**

Watercress & Parmesan Salad with Balsamic Dressing £4 / Buttered Vegetables £4 / Fries £3  
Garlic Bread £3 / Cheesy Garlic Bread £4 / Olives £2.50 /  
House salad £3 / New Potatoes £3

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soya, peanut, fish, shellfish, celery, mustard, cereals, sulphur dioxide, sesame seeds