BOOKING FORM
CHRISTMAS DAY

Group name:

Booking date:

Name:

Tel:

Email:

Please tick one choice from each section

1 Name											
2 Name											
3 Name											
4 Name											
5 Name											
6 Name											
7 Name											
8 Name											
9 Name											
10 Name											

Starter
○ Game terrine
○ Grilled figs with Halloumi cheese
○ Tomato & orange soup
○ Mackerel

Main
○ Roasted British turkey
○ Pork belly
○ Monkfish
○ Somerset Brie & beetroot tart

Pudding
○ Christmas pud
○ Brûlée
○ Chocolate truffle tart
○ Cheese selection

Terms and conditions

A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of five pounds per person for party bookings and ten pounds on Christmas Day and New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least ten working days prior to the booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to forty eight hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations.

All weights are approximate before cooking. Some dishes may contain nuts or traces of nuts, lacto or gluten. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for vegetarians.

The Black Horse Inn
Old Honiton Road
Sowton
Exeter
EX5 2AN

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Email: blackhorse@wadworth.co.uk
Website: www.blackhorseinnexeter.co.uk

The **BLACK HORSE** *Inn*

CHRISTMAS MENU
2012

where a warm welcome awaits

WADWORTH

Welcome to Wadworthshire

CHRISTMAS CELEBRATION MENU

Available November 27th – January 10th
Come and join us for your Christmas celebrations

STARTERS

Game terrine with a beetroot & horseradish chutney with rustic bread

Chilli, sweet potato & butternut squash soup with rustic bread (v)

Marinated lemon & basil king prawn skewers with chilli jam

MAINS

Roasted British turkey breast with bacon wrapped
sausages, stuffing and a rich gravy

Seared duck breast with glazed turnips and a honey,
brandy & pink peppercorn sauce

Smoked haddock fillet on wilted spinach with a poached
egg & glazed with a cheese & chervil sauce

Creamed leeks, Camembert, cranberries & mushroom
bake with a chestnut crumble topping (v)

*All main courses are served with crispy roast potatoes or buttered
new potatoes & a selection of winter seasonal vegetables*

PUDDINGS

Traditional Christmas pudding with brandy sauce

Baked chocolate tart with raspberry compote & clotted cream

Chocolate profiteroles with a warm chocolate sauce

Selection of great British cheeses with biscuits,
celery, grapes & chutney

Three Courses £19.95 • Two Courses £16.95

CHRISTMAS DAY MENU

*Let us do the hard work for you
this Christmas Day*

STARTERS

Game terrine with a beetroot & horseradish chutney with rustic bread

Grilled figs with Halloumi cheese & grapefruit salad,
honey & sesame dressing (v)

Roasted tomato, orange & basil soup with rustic bread (v)

Grilled ginger, chilli & lime mackerel fillets on a fennel & celeriac salad

Champagne sorbet

MAINS

Roasted British turkey breast with bacon wrapped
sausages, stuffing and a rich gravy

Slow cooked belly of pork with a winter barley,
apple & sage casserole

Monkfish & pancetta medallions in a sweet chilli pepper
sauce with wilted spinach

Somerset Brie & beetroot tart on a roasted root vegetable
& sesame salad (v)

*All main courses are served with crispy roast potatoes or buttered
new potatoes & a selection of winter seasonal vegetables*

PUDDINGS

Traditional Christmas pudding with brandy sauce

Cranberry crème brûlée with shortbread biscuits

Chocolate truffle torte with a winter berry sauce

Selection of great British cheeses with biscuits,
celery, grapes & chutney

Three Courses £59.95

BOOKING FORM
CHRISTMAS CELEBRATION

Group name:
Booking date:
Name:
Tel:
Email:

Please tick one choice from each section

	1 Name	2 Name	3 Name	4 Name	5 Name	6 Name	7 Name	8 Name	9 Name	10 Name
Starter										
Game terrine	○	○	○	○	○	○	○	○	○	○
Sweet potato soup	○	○	○	○	○	○	○	○	○	○
King prawns	○	○	○	○	○	○	○	○	○	○
Main										
Roasted British turkey	○	○	○	○	○	○	○	○	○	○
Seared duck breast	○	○	○	○	○	○	○	○	○	○
Smoked haddock fillet	○	○	○	○	○	○	○	○	○	○
Leek bake	○	○	○	○	○	○	○	○	○	○
Pudding										
Christmas pud	○	○	○	○	○	○	○	○	○	○
Chocolate tart	○	○	○	○	○	○	○	○	○	○
Profiteroles	○	○	○	○	○	○	○	○	○	○
Cheese selection	○	○	○	○	○	○	○	○	○	○