

Black Horse Inn Christmas fayre menu available from 1 - 24 December.

To start.

Curried parsnip soup, parsnip crisps & crusty roll.

Prawn & avocado tian, mixed leaves & a crusty brown roll.

Chicken liver & duck parfait, red onion marmalade, toasted brioche.

Cheese & chive beignet, mixed leaves & winter chutney

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Main courses

Traditional roasted turkey, roasted potatoes & parsnips, chestnut & cranberry stuffing, sprouts, green beans & carrots, 'pigs in blankets' & rich gravy.

(V) Brie, hazelnut & mushroom wellington - served as above, but minus the 'pigs in blankets' with a vegetarian gravy.

'Harveys' braised beef & winter veg casserole with horseradish mash

Whole rainbow trout, grilled with lemon butter & topped with toasted almonds, with new potatoes & tender stem broccoli.

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Desserts.

Classic Christmas pudding with brandy anglaise.

Duo of chocolate - white chocolate mousse & chocolate brownie

Festive 'Eaton Mess' with blueberries, clementines, with mulled wine & black cherry jus.

Cheese plate - Sussex charmer cheddar, stilton & brie, home made chutney, grapes & selection of crackers.

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Fresh ground coffee, mini mince pies & mint crisps.

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2 courses - £23.95, 3 courses - £28.95.

£10 per person deposit at time of booking, Pre-order required 5 days before day of booking

Please telephone 01403 891272.