

— THE —
BLACK HORSE
RESTAURANT

SUNDAY LUNCH MENU

THIS IS AN EXAMPLE MENU

Please contact us for the most current menu

TEL: 01430 423270
EMAIL: info@blackhorse-restaurant.co.uk

Church Lane
Elloughton
Brough
HU15 2DN

STARTERS

£17 FOR 2 COURSES / £20 FOR 3 COURSES

Cream of vegetable soup with croutons and garlic bread

Breaded Brie with cranberry orange sauce and poached pear

Melon and parma ham with fresh strawberries

Honey roast pork belly with applesauce and coleslaw and garlic
bread

Fish cake and tempura King prawns with a sweet chilli sauce and dill
mustard mayo

Smoked mackerel and smoked salmon with lemon zested potato
salad and balsamic beetroot

Seared asparagus with black pudding and a soft poached egg

Classic prawn cocktail

Seared venison with black pudding and bacon

MAIN COURSES

£17 FOR 2 COURSES / £20 FOR 3 COURSES

Roast duck breast with caramelised orange and orange sauce

Chicken breast with an onion and mushroom cream sauce and sautéed
potatoes

Roast leg of lamb with cream minted greens and a mini shepherd's pie

Strips of beef fillet Diane with basmati rice

Sea bass fillets with broccoli in oyster sauce

Teriyaki salmon fillet with sweet potato chips and asparagus

Roast beef and Yorkshire pudding

Honey mustard bacon chops with apple mash and onion gravy

Mushroom and asparagus lasagne with parmesan and balsamic topping

Beef fillet medallions with chips and pepper or mushroom sauce

DESSERTS

£17 FOR 2 COURSES / £20 FOR 3 COURSES

Sticky toffee pudding and butter scotch sauce with vanilla
ice cream

Apple and pear crumble with creamy custard

Chocolate brownie with honey comb ice cream

Jam roly poly and treacle sponge with creamy custard

Brandy snap fruit basket with vanilla ice cream and mango puree

Lemon and mango sorbet with fresh strawberries

Ginger sponge with creamy custard

Eton mess with strawberry ice cream

Selection of cheese and biscuits