



Save yourself the stress this Christmas and pre-order your freshly prepared Christmas hamper from our kitchen to yours.

— CHRISTMAS DAY LUNCH HAMPER —

(Vegan menu to follow)

Smoked and confit salmon terrine - cucumber, lime & sesame salad -
chive creme fraiche

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Potato and leek soup - toasted hazelnuts & crispy leeks

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Stuffed two bird roast - free range turkey & duck breast, wrapped in streaky bacon and
sausage meat stuffing - goose fat & rosemary roast potatoes - Brussel sprouts with
chestnuts & pancetta - sticky maple syrup & orange glazed Chantenay carrots &
parsnips - damson gin braised red cabbage - three cheese cauliflower gratin - potato
and celeriac dauphinoise - walnut, thyme & onion stuffing - cranberry, port and orange
sauce - bread sauce - rich turkey gravy

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Florentine topped salted caramel chocolate torte - Cointreau cream

Or

Traditional Christmas Pudding - Brandy Cream**

(must be ordered by Friday 30th October)

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Mini mince pies

Hampers are available for 2, 4 or 6 persons. Priced @ £75, £140 & £195 respectively

Each hamper comes packed with all the ingredients and instructions you'll need to cook
this indulgent Christmas Day Lunch along with a detailed time plan.

Numbers are limited and the cut off date for orders is Thursday 10th December 2020.** They will be
available to collect from The Black Horse on Wednesday 23rd December 2020 or delivered within a 10
mile radius of The Black Horse, Little Weighton for a £5 delivery charge.