



The  
**Black Horse Inn**  
Clifton Village

Drink • Eat • Sleep

Westgate, Clifton, Brighouse, West Yorkshire HD6 4HJ

Phone 01484 713862  
[www.blackhorseclifton.co.uk](http://www.blackhorseclifton.co.uk)



**Allergies** - If you have any allergies please advise us when ordering. Some of our dishes contain nuts.

**Simplicity** - If you would like any ingredient on this menu to be either more plainly cooked or presented, please just ask.

**Sleep** - We have 21 delightful bedrooms – do ask if you would like to see one.

**Mailing List** - Please also tell us if you would like to go on our (never shared) mailing list to receive our newsletters and special offers.

**Spectacles** - You probably won't be able to read this but we keep some spare reading glasses which you are welcome to use, just ask.

**Service** - We do not apply a service charge except for parties of 8-plus, where an optional 10% is added; tips are not expected but any left are gratefully received and shared equally amongst all the staff, whether you can see them or not. Not a penny goes, or ever has done, into the proprietors coffers. Prices include 20% VAT.

## New Year's Eve Dinner

£65 per person

*Celebrate with an Eight Course banquet*

A Glass of Bubbly on arrival served with a Selection of Chef's Canapés

Wild Mushroom Bread & Butter Pudding (V)  
Black Pudding Scotch Egg, Truffle Emulsion  
Smoked Mackerel en Croute

**Oriental Style Sweet Corn Soup**  
Coconut Foam, Sweet Corn Fritters, Coconut Shavings

**Pan Fried Sea Bass**  
Chicken Consommé, Blood Orange Jelly, Pak Choi, Crab Beignet

**Individual Beef Wellington**  
Parsnip Puree, Charred Broccoli, Smoked Butternut Squash,  
Bone Marrow Jus

**Champagne & Peach Sorbet**

**Caramel Chocolate Parfait**  
Popping Popcorn, Lychee & Chilli Ice Cream, Caramel Popcorn &  
Coriander Tuile

**A Trio of Yorkshire Cheeses**  
Frozen Grapes, Pickled Celery, Biscuits, Quince Jelly

**Fresh Filter Coffee with Chef's Petit Fours**  
Caramel Chocolates  
Marshmallow Mushrooms  
Mango Pate de Fruit & Passion Fruit Sherbet

**Early reservation  
recommended**



**Book now! Call 01484 713862  
to make your reservation.**  
[www.blackhorseclifton.co.uk](http://www.blackhorseclifton.co.uk)

**Open on New Year's Day for lunch**

## Festive Party Packages

Perfect for your works Christmas do!

Book your works Christmas party in the Wellington Suite here at The Black Horse Inn and the room hire is FREE!

Two great offers for your works Christmas Party:

*Offer 1*

**£22.00 per person**

(Based on a minimum of 40 people attending)

**Delicious hot and cold buffet:-**

- Assorted Closed Sandwiches
- Spiced Potato Wedges
- Homemade Selection of Quiche
- Goujons of Haddock, Beer Batter
- BBQ Chicken Pieces
- Sausage wrapped in Bacon
- Mince Pies

**Plus**

- Christmas Crackers
- Bar open till midnight
- Disco
- 50% off Bed & Breakfast for the party organiser
- 10% off Bed & Breakfast for party guests

*Offer 2*

**£32.50 per person**

(Based on a minimum of 30 people attending)

**Delicious 3 course Christmas Dinner:-**

- Chef's Soup of The Moment
- Creamy Mushroom Stroganoff (v)
- Smoked Haddock & Prawn Fishcake

- Free Range Turkey with all the trimmings
- Butternut Squash Risotto (v)
- Fillet of Salmon

- Christmas Pudding, Brandy Sauce
- Sticky Toffee Pudding
- Poached Pear

**Plus**

- Christmas Crackers
- Bar open till midnight
- Disco
- 50% off Bed & Breakfast for the party organiser
- 10% off Bed & Breakfast for party guests

If you have more bespoke requirements please contact us, we are very flexible and will be more than happy to help plan your Christmas party with you.

These menus may change without further notice due to the produce available at the time.



The  
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*Christmas & New Year*



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## Christmas Set Menu

Celebrate with us

12-2.30pm Mon–Sat and 5.30pm–6.30pm Mon–Fri

**2 Courses £17.95, 3 Courses £22.95**

At all other times

**2 Courses £21.50, 3 Courses £26.50**

Available with the exception of Christmas Eve Dinner, Christmas Day, Boxing Day & New Year's Eve Dinner

Full a la carte Menu also available

## Christmas A La Carte Dinner Menu

Full Christmas a la carte menu including desserts can be found at  
[www.blackhorseclifton.co.uk](http://www.blackhorseclifton.co.uk)

Starters

### Seasonal Soup of the Moment (V)

Made with Fresh Market Produce, Served with Homemade Bread **£6.50**

### Pan Fried Scallops

Parsnip Puree, Pancetta Crisps, Pomegranate, Chestnut Foam, Shallot Rings **£10**

### Chicken Liver Parfait

Clementine Jelly, Winter Chutney, Thyme & Cranberry Brioche **£9**

### Game Terrine

Vanilla Pickled Vegetables, Blackberry Reduction, Mace, Pistachio Crumb, Cumberland Jelly **£8**

### Beetroot Cured Salmon

Apple Puree, Smoked Salmon Bon Bon, Compressed Apples, Beetroot Textures, Sea Buckthorn **£9**

### Ricotta, Spinach & Nutmeg Ravioli

Mushroom Puree, Parsley Oil, Quail Egg **£8**

### Cider Braised Belly Pork

Black Pudding, Celeriac Puree, Celeriac Remoulade **£9**

Mains

### Free Range Yorkshire Wolds Turkey

Pork Pistachio & Sage Stuffing, Duck Fat Roast Potatoes, Pigs in Blankets, Cranberry Puree, Creamed Brussels Sprouts **£16**

### Venison, Date & Redcurrant Pie

Beetroot Puree, Potato & Horseradish Rosti, Roast Pumpkin, Mulled Wine Jus **£17**

### Lamb Rump

Confit Lamb Belly, Salt Baked Jerusalem Artichoke, Artichoke Puree, Black Garlic Gel, Crispy Kale, Smoked Duchess Potato, Juniper Jus **£21**

### Pork Fillet

Red Wine Risotto, Sage Foam, Caramelised Pear, Pancetta Crisp, Cinnamon & Honey Baked Parsnip **£17**

### Pan Fried Sea Bass

Chorizo & Butterbean Ragu, Wilted Spinach, Flaked Almonds, Cauliflower Puree, Saffron & Shrimp Velouté **£20**

### 10oz Yorkshire Rib Eye Steak aged 31 Days

Hand Cut Chips, Chestnut Stuffed Mushroom, Confit Tomato, Blue Cheese and Shallot Sauce **£23**

### Beer Battered Whitby Haddock

Hand Cut Chips, Ham Hock Mushy Peas, Tartare Sauce, Curry Sauce, Salt & Vinegar Scraps **£16**

### Cheddar Cheese Beignets (V)

Cauliflower Puree, Cauliflower Trees, Glazed Figs, Roasted Shallots, Mushroom Powder **£15**

### Butternut Squash Risotto (V)

Pearl Barley, Chestnuts, Diced Squash, Pumpkin Seeds **£15**

Sides

• Mixed Salad with Grain Mustard Vinaigrette • Hand Cut Chips  
• Roasted Potatoes • Braised Red Cabbage & Dates • Crushed Carrot & Swede  
• Creamed Brussels Sprouts • Onion Rings in Beer Batter  
**£3.50 each**

## Christmas Day Lunch 2015

Adults £75, Children (under 10) £37.50

Starters

### Cauliflower, Almond & Cumin Soup (v)

Almond Oil, Mushroom Powder

### Prawn, Crayfish & Smoked Trout Cocktail

Lettuce, Tomato, Pickled Cucumber

### Chicken Liver Parfait

Red Onion Marmalade, Brioche, Fig & Apple Chutney, Pickled Grapes, Blackberry Salad

### Salmon Gravadlax

Vanilla Mayonnaise, Pickled Beets, Herb Pancake, Crispy Salmon Skin, Caper Berries

### Chestnut & Shallot Tart Tatin (v)

Goat's Cheese & Pesto Bon Bon, Walnut & Rocket Salad

## Champagne & Grape Sorbet

Mains

### Free Range Yorkshire Wolds Turkey Breast

Pork, Pistachio & Sage Stuffing, Seasonal Vegetables, Duck Fat Roast Potatoes, Cranberry Puree, Yorkshire Pudding, Piglets in Blankets, Rich Pan Jus

### Roast Sirloin of Calderdale Beef

Duck Fat Potatoes, Seasonal Vegetables, Yorkshire Pudding, Rich Beef Jus

### Wild Sea Bass Fillet

Crab & Lemon Potato Cake, Wilted Spinach, Wild Mushrooms, Sea Vegetables, Crab Bisque

### Croque Madame (v)

Crispy Duck Egg, Jerusalem Artichoke Puree, Roasted Artichoke, Pickled Heritage Carrots

### Venison Haunch Steak

Beetroot Fondant, Golden Beetroot Puree, Venison Suet Pudding, Blackberry Jelly, Cabbage Farci, Jus

Desserts

### Christmas Pudding

Brandy Sauce, Redcurrants

### Sticky Toffee Pudding

Tonka Bean Ice Cream, Coconut Tuile, Toffee Sauce, Rum & Raisin Puree

### Cheese Plate

Quince Biscuit, Frozen Grapes, Pickled Celery, Fig Chutney, Butter

### Lemon Mousse

Bitter Lemon Sorbet, Lavender Feuilletine, Olive Oil Cake, Lemon Curd

### White & Dark Chocolate Delice

Black Cherry Ice Cream, Almond Brittle, Black Cherry Gels, Chocolate & Rosemary Soil

Fresh Filter Coffee with Petit Fours

## Boxing Day

Adults £35, Children (under 10) £17.50

Starters

### Cauliflower, Almond & Cumin Soup (v)

Almond Oil, Mushroom Powder

### Prawn, Crayfish & Smoked Trout Cocktail

Lettuce, Tomato, Pickled Cucumber

### Chicken Liver Parfait

Red Onion Marmalade, Brioche, Fig & Apple Chutney, Pickled Grapes, Blackberry Salad

### Salmon Gravadlax

Vanilla Mayonnaise, Pickled Beets, Herb Pancake, Crispy Salmon Skin, Caper Berries

### Chestnut & Shallot Tart Tatin (v)

Goat's Cheese & Pesto Bon Bon, Walnut & Rocket Salad

Mains

### Free Range Yorkshire Wolds Turkey Breast

Pork, Pistachio & Sage Stuffing, Seasonal Vegetables, Duck Fat Roast Potatoes, Cranberry Puree, Yorkshire Pudding, Piglets in Blankets, Rich Pan Jus

### Roast Sirloin of Calderdale Beef

Duck Fat Potatoes, Seasonal Vegetables, Yorkshire Pudding, Rich Beef Jus

### Wild Sea Bass Fillet

Crab & Lemon Potato Cake, Wilted Spinach, Wild Mushrooms, Sea Vegetables, Crab Bisque

### Croque Madame (v)

Crispy Duck Egg, Jerusalem Artichoke Puree, Roasted Artichoke, Pickled Heritage Carrots

### Venison Haunch Steak

Beetroot Fondant, Golden Beetroot Puree, Venison Suet Pudding, Blackberry Jelly, Cabbage Farci, Jus

Desserts

### Christmas Pudding

Brandy Sauce, Redcurrants

### Sticky Toffee Pudding

Tonka Bean Ice Cream, Coconut Tuile, Toffee Sauce, Rum & Raisin Puree

### Cheese Plate

Quince Biscuit, Frozen Grapes, Pickled Celery, Fig Chutney, Butter

### Lemon Mousse

Bitter Lemon Sorbet, Lavender Feuilletine, Olive Oil Cake, Lemon Curd

### White & Dark Chocolate Delice

Black Cherry Ice Cream, Almond Brittle, Black Cherry Gels, Chocolate & Rosemary Soil

Fresh Filter Coffee with Petit Fours

Open on New Year's Day for lunch