

THE
MORRAL
@ The Black Horse





New Year's Eve 2024



Parmesan Sable
*truffle & chive cream,
sweet caramelised red onion purée (v)*

Roast Butternut Squash
*goat's cheese ravioli on roasted butternut,
garlic & sage butter and toasted walnut crumb*

Salmon & A Prawn Mousseline Filo En Croûte
*Served on wilted spinach with a king prawn bisque,
finished with dill & concasse tomato dressing
& lemon caviar*

Sirloin Of Beef
*12 hour roasted grass fed sirloin of beef (served pink), braised oxtail
tartlet, herb encrusted bone marrow, parmesan & herb potato pave,
honey roasted carrot, Tenderstem broccoli & a rich beef jus*

Passionfruit Martini & Prosecco Pearls

"Golden Eggs"

Coffee & Homemade Chocolates

