

Booking Conditions

We need, written confirmation or email to state date & numbers of guests (8 to 50 people) theblackhorsebinsted@gmail.com
£100 deposit with Booking

All meals to be pre-ordered (on booking form) 7 days before booking date & sent to us with full payment.

Booking Form is found on our web menu page or pick up from the bar area

All Midweek guests must choose either from the
2 Course (Main & Dessert) or 3 course Menu (Not Both)

Any cancellations within 24 hours of the booking will not be refunded
The organiser is responsible for the collection and payment of the bill.

One Bill per Party Only

The organiser must have a list of names of guests and their order to confirm choices.

(gf) = Gluten Free (v) = Vegetarian (vg) = Vegan

Both gf/vg can be adapted to your dietary requests

Vegan desserts available on request

**Before Ordering Please Speak to our Team about your Food
Allergies & Intolerances .**

Please make it clear when ordering your meals.

If you would like to pre-order your wine, or arrange a bar tab to be available on arrival, do let us know when booking and we will organize it for you.

Just a little reminder, taxis can be very busy at this time of the year – we suggest you book transport in advance.



The Black Horse Binsted **Christmas Party Menu 2026**

Wednesday 2nd December to Saturday 19th December

- ♦ **2 Course Pre-Christmas Party Menu £35 per person + 10 % Service (Tuesday – Thursday)**
- ♦ **3 Course Pre-Christmas Party Menu £40 per person + 10% Service (Tuesday - Thursday)**
- ♦ **3 Course Pre-Christmas Party Menu £45 per person + 10 % Service (Friday/ Saturday)**
- ♦ ***Available for Pre-Ordered Parties of 8 to 50 People***

To Book Tel : 01243 553325

**Clive and Victoria Smith
The Black Horse, Binsted,
Arundel, West Sussex,
BN18 0LP**

www.theblackhorsebinsted.com

E mail: theblackhorsebinsted@gmail.com

2 Course Midweek Pre-Christmas Party Menu

Main Course & Dessert
(Not Available Friday or Saturday Evenings & Sundays)

Succulent Turkey Filo Pie

Pancetta, Winter Savoury & Madeira Cream
Served with Chestnut and Cranberry Stuffing

Pan Fried Sea Bass Fillet (gf)

Served with Mussel & Saffron Sauce Beurre Blanc

Roast Breast of Duck (gf)

Served with Sage & Onion Purée, Port & Plum Sauce

**All the Above Main Courses above are Served with
Herb Roasted Baby Potatoes & Seasonal Vegetables (gf)**

Slow Cooked Short Rib of Beef in Red Wine (gf)

Served with Mashed Potato & Seasonal Vegetables

Wild Mushroom & Truffle Risotto (gf) (v) (vg)

Served with Parmesan Crisps & Wild Rocket



Crème Brûlée Served with Shortbread Biscuit (gf)

Traditional Christmas Pudding & Macaroon Topped Mince Pie (gf)

Served with Armagnac Sauce

White Chocolate & Baileys Cheesecake Served with Cappuccino Ice Cream

Chocolate & Orange Brioche Bread & Pudding Served with Custard

Traditional 3 Cheese Board (gf)

Served with Biscuits, Grapes, Celery & Fig & Cranberry Chutney



3 Course Pre-Christmas Party Menu

Curried Parsnip & Apple Soup (gf) (vg)

Served with Crusty Bread & Butter

King Prawn Cocktail (gf)

Served with Brown Bread & Butter

Deep Fried Breaded Brie (v)

Served with Dried Cranberries, Pecans, Leaves & Dressed with Pomegranates Molasses

Chicken Liver Parfait (gf)

Served with Fig & Cranberry Chutney & Toasted Brioche

Smoked Salmon and Gravadlax (gf)

Served with Honey, Dill & Mustard Dressing, Brown Bread & Butter



Succulent Turkey Filo Pie

Pancetta, Winter Savoury & Madeira Cream
Served with Chestnut and Cranberry Stuffing

Pan Fried Sea Bass Fillet (gf)

Served with Mussel & Saffron Sauce Beurre Blanc

Roast Breast of Duck (gf)

Served with Sage & Onion Purée, Port & Plum Sauce

All the Above Main Courses above are Served with Herb Roasted Baby Potatoes & Seasonal Vegetables (gf)

Slow Cooked Short Rib of Beef in Red Wine (gf)

Served with Mashed Potato & Vegetables

Wild Mushroom & Truffle Risotto (gf) (v) (vg)

Served with Parmesan Crisps & Wild Rocket



Desserts on Opposite Page

