

## Venue

The Black Horse Inn is a traditional Olde Worlde 17<sup>th</sup> century inn, packed with charming features – original oak beams, open fires and a beautiful courtyard area to soak up the sun in the summer months.

This historic village inn, once a meeting place for the Luddites, is famous for its excellent cuisine, served in either the bar area or one of our two fine dining restaurants. Recent awards for food quality include AA rosette awards every year from 2005 to 2011, winners of the Yorkshire Post Dining Pub of the year 2006 and finalist in the Yorkshire Life Dining Pub of the year 2006. The Black Horse Inn also comprises 22 en suite bedrooms, individually designed and set in 17<sup>th</sup> century cottages.

The self-contained function suite, The Wellington Suite, has its own bar and kitchen and offers fantastic, bespoke facilities for your special day. The French doors open onto the beautiful courtyard setting which has been featured in the TV series "Last of the Summer Wine".

The Black Horse Inn has many years experience in providing functions of every type from business meetings and conferences to private parties including christenings, wedding anniversaries, funeral gatherings and Christmas parties. So whatever event you're planning let our experience of dealing with functions on a regular basis help make sure you fulfil your expectations.

## Dining

Your requirements for food and wine will very much depend on the type of function you are organising and we will work with you to make the necessary arrangements. Whether you require dining for breakfast, lunch, dinner or light refreshments, we have a range of options to suit your occasion.

As well as our current dining menu, detailed within your menu selector are various options from which you may choose.

Alternatively if you have any requests for catering not offered in the menu selector, we will be happy to accommodate them where possible. Should you require any advice in making the right choices we will be happy to discuss your requirements, alongside our Head Chef, Dominic Wood.

Details of drinks packages and light refreshments to compliment your dining & conference requirements are also enclosed. Once again this is not an exhaustive list and we will be happy to advise you accordingly.

## Corporate Facilities

For business meetings and conferences the Wellington Suite can accommodate up to 60 delegates for a theatre style presentation or up to 30 delegates for a boardroom style meeting. The Wellington Suite is self contained complete with its own toilets and a variety of equipment can be hired depending on your requirements.

The Boardroom offers space for smaller meetings; up to 14 delegates for a theatre style presentation, or 10 delegates for a boardroom style meeting. In the event that your meeting stretches over more than one day, or you require delegates to stay over-night, an inclusive 'delegate rate' can be provided on request. Room hire rates and the accommodation tariff are enclosed within this brochure.

### Private Parties

The Wellington Suite can be set up to accommodate a range of different events from theme nights and discos to private dinner parties or more casual style buffets. The Wellington Suite is completely self contained together with its own toilets, bar and kitchen it will accommodate a maximum of 100 guests for a buffet style event or a maximum of 60 guests for a formal dining event. For those organising smaller parties it may be possible to hire one of our dining rooms to accommodate your function

### Entertainment

Our licence currently allows for a variety of entertainment types to accompany your wedding event. From pianists, evening discos, live singers, jazz bands, quartets etc.. Should you require additional entertainment to make the day even more memorable, we have contacts with reputable agencies and will be happy to make the necessary arrangements.

Silver Option £29.75  
Children under 10 £19.50

Soup of your choice

Smoked Haddock Fishcake, Dressed Leaves,  
Homemade Tartar Sauce

Fan of Seasonal Melon, Fruit Sorbet,  
Red Berry Compote (v)

Roast Pork Shoulder, Apple Sauce, Crackling  
Roast Potatoes, Thyme Gravy

Baked Fillet of Salmon, Crushed Potatoes, Chive Fish Cream

Chicken Breast, Stuffing, Rich Onion Gravy  
vegetarian of your choice

Traditional Apple Pie and Thick Custard

Baked vanilla Cheesecake, Red Berry Compote  
Profiteroles, Crème Chantilly, Chocolate Sauce

*Pearl Option £31.75  
Children under 10 £20.50*

*Soup of your choice*

*Chicken Liver Parfait, Brioche, Rocket Pesto*

*Plum Tomato, Rocket & Aubergine Tartlet, Olive Dressing (v)*

*Salmon, New Potato & Chive Terrine, Lemon Dressing*

*Roast Locally Reared Beef, Yorkshire Pudding, Onion Gravy*

*Pan Fried Breast of Chicken, Truffle Mash, Mushroom Veloute*

*Roast Cod, Tomato Tart Tatin, Basil Pesto*

*Vegetarian of your choice*

*Classic Crème Brulée, Homemade Shortbread, Vanilla Ice Cream*

*Dark Chocolate Parfait, Hazelnut Anglaise*

*Glazed Lemon Tart, Fresh Raspberries, Vanilla Ice Cream*

*Selection of Cheese and Biscuits, Celery Grapes and Apple*

Diamond Option £38.50  
Children under 10 £25.50

Canapés during the Drinks Reception or the Intermediate Course  
(£4 Supplement to include both)

Grilled Crotin Goats Cheese, Balsamic Lentils, Micro Rocket  
Bayonne Ham, Celeriac Remoulade, Mizuna Leaves  
Simply Smoked Salmon

Soup of your Choice

Sorbet

Slow Braised Lamb Shank, Gratin Potatoes, Rosemary Jus  
Beef Wellington, Madeira & Truffle Sauce, Creamed Potato,  
Buttered Spinach

Pan Seared Halibut Steak, Herb Hollandaise

Vegetarian of your choice

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Belgian Chocolate Tart, White Chocolate Ice Cream

Banana Custard Tart, Toffee Ice Cream, Vanilla Cream

Selection of Cheese and Biscuits, Celery Grapes and Apple

For all our menus, please select one dish for each course.  
Should you wish to offer your guests a choice of menu,  
there will be an additional charge of £2.95 per person  
and a pre order will be required.

Freshly brewed Coffee £ 2.30

Freshly brewed Coffee with Petit Fours £ 2.95

Small portion of Cheese & Biscuits £ 4.75  
(As an additional course to the three course lunch)

### To accompany your arrival drinks

Selection of Canapés (3 per person) £ 4.50

Chocolate Dipped Strawberries (2 per person) £ 2.00

Palamino Buffet (Maximum 50 People)

£25.00 per person

Our duty chef will serve this buffet

Fully dressed Salmon with Prawns,  
Lemon, Chive Butter

Roast Beef with  
Horseradish Dressing

Honey and Rosemary Roast Ham

Mini Jacket Potatoes

Feta Cheese & Oregano Parcels

Homemade Vegetarian Quiche

House Pickles

Homemade Rolls

Salads :

Potato and Grain Mustard  
Beef Tomato and Red Onion  
Selection of Leaves  
Savoury Rice

## Buffets

### Falabella Finger Buffet

£14.25 per person

£18.25 with Dessert

Assorted Closed Sandwiches  
Spiced Potato Wedges  
Homemade Selection of Quiche  
Goujons of Haddock, Beer Batter  
BBQ Chicken Pieces  
Chinese Parcels  
Onion Bhají

### Morgan Finger Buffet

£16.25 per person

£20.25 with Dessert

Thai Fish Cake  
Mini Cheeseburger  
Baked Goats Cheese & Red Pepper Tartlets  
Goujons of Haddock, Beer Batter  
Sausage Rolls  
Spiced Potato Wedges with Sour Cream Dip  
Mini Pizza  
Mini Jacket New Potatoes with Chillí

Bacon or Sausage Teacakes (1½ per person) with Chips £8.25

### Hot Buffet A

£16.25

Chilli Con Carne

Fish Pie, Parmesan Mash Potato Topping

Mixed Bean Cassoulet, Wild Mushrooms, Herbs

Jacket Potatoes

Pilau Rice

Coleslaw

Mixed Leaves

Warm Bread Rolls

### Hot Buffet B

£22.50

Chicken, Red Pepper & Onion, Chinese Style Soy &

Black Bean Sauce

Beef, Black Sheep Ale and Potato Pie, Short crust Pastry

Vegetable Curry

Fillet of Scottish Salmon, Tomato Provencale Sauce, Fresh Basil

Vegetable Spring Rolls

Roast New Potatoes

Herbed Pilau Rice

Tomato & Red Onion Salad

Coleslaw

Warm Bread Rolls

Children's Buffet Menu  
For under 10's  
£7.15

Assorted Sandwiches -  
Ham, Cheese, Egg Mayonnaise

Chicken Nuggets

Sausages

Pizza

Cheese & Pineapple on sticks

Crisps



Child's vanilla Ice-cream    £3.50

## Drinks Packages

Package A - £12.25 per person

Bucks Fizz or Pimms on arrival / after ceremony  
Glass of House Wine  
Glass of Sparkling Wine

Package B - £14.75 per person

Bucks Fizz or Pimms on arrival / after ceremony  
Glass of House Wine  
Glass of House Champagne

Package C - £18.25 per person

Bucks Fizz or Pimms on arrival / after ceremony  
2 Glasses of House Wine  
Glass of House Champagne

Still or Sparkling Water - £3.00 per 750ml bottle

In addition to the above, we can also tailor  
a package to meet your requirements.

## Room Hire

### Wellington Suite

|                               |         |
|-------------------------------|---------|
| Monday-Thursday               | £155.00 |
| Fridays and Sundays           | £205.00 |
| Saturdays                     | £255.00 |
| Civil Ceremonies (on any day) | £250.00 |

### Clifton Room

|                                |         |
|--------------------------------|---------|
| Civil Ceremonies (on any day)  | £250.00 |
| Monday-Thursday                | £155.00 |
| Fridays and Sundays            | £205.00 |
| Saturdays                      | £255.00 |
| Disco                          | £200.00 |
| Private use of lower Courtyard | £175.00 |
| White Chair Covers (Per Seat)  | £ 4.00  |

## Accommodation Tariff from 4<sup>th</sup> January 2011

|                                                                                                                                                                   | Single | Double/Twin |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-------------|
| Standard Rooms                                                                                                                                                    | £59.50 |             |
| All rooms are en-suite, have satellite television, and tea & coffee making facilities                                                                             |        |             |
| Courtyard Rooms                                                                                                                                                   | £74.50 | £94.50      |
| Rooms completely refurbished in recent years retaining all the character of the 16 <sup>th</sup> century while providing all the modern facilities required today |        |             |
| Superior Rooms                                                                                                                                                    | £91.00 | £111.50     |
| These rooms have added luxuries including Bathrobes, DVD Players, bathrooms with toiletries from Duck Island.                                                     |        |             |
| Superior Room<br>with Whirlpool Bath                                                                                                                              | £99.50 | £122.50     |

All rates are per room per night and include full English breakfast and VAT.

*For guests of the Bride and Groom at the Black Horse Inn a 10% discount on the above accommodation rates will apply on the day of the wedding, for Friday to Sunday bookings only.*

### *Booking Terms and Conditions*

This booking is only accepted on the understanding that the conditions below form the basis of our contractual obligations. We reserve the right to waive all or part or add to these conditions.

1. All bookings are considered provisional for 14 days only until a non-refundable deposit of £300.00 has been paid to confirm the function. (£500.00 when the room is required for both lunchtime and evening). All bookings will attract a room hire charge. Minimum numbers will be charged for during our peak season on Saturdays, May 1<sup>st</sup> - September 30<sup>th</sup> :- 40 Adults Day Reception & 70 Adults Evening Reception
2. All details, i.e. menus, room layout, etc. are to be finalised four weeks prior to the reception. Final numbers (the total number of guests attending the function must be catered for) and seating plan are to be received fourteen days prior to the event when payment of the main account for the function is due in full. Credit Card payment incurs a 2.5% surcharge. All wedding prices are based on parties having a minimum of three courses. Any extras must be settled on the day. Once full payment has been made, any cancellations are non refundable.
3. Prior consent must be gained from the hotel for any entertainment or services that the organiser may wish to employ for a function. We reserve the right to judge permissible volumes by any entertainment and acceptable behaviour by any person in the party.
4. The organiser is responsible for any damage or unpaid bills for themselves or their guests.

5. In the unlikely event of the function having to cancel, it may be necessary to charge a cancellation fee. Any cancellation, postponement or partial cancellation should be advised to the hotel verbally in the first instance and must be confirmed in writing immediately.

Cancellation fees are as follows:-

|                |               |
|----------------|---------------|
| Up to 8 weeks  | 100%          |
| Up to 12 weeks | 50%           |
| Up to 24 weeks | 25%           |
| Over 24 weeks  | Deposit only. |

6. In the unlikely event of the hotel being unable to honour a booking for reasons beyond our control, the hotel is entitled to cancel the function without liability and the deposit will be returned.
7. All menus are inclusive of VAT at the current rate of 20%.
8. Prices are current at the time of printing and are subject to change without notice. Prices are reviewed annually and we reserve the right to increase any prices at any time by a maximum of 10% after your deposit is received.