



THE THREE HORSESHOES

Christmas day menu

£ 1 0 0 p p (P r e - o r d e r o n l y)

Nibbles

Olives & Mixed Breads with a Balsamic Vinegar Dip

Starter

Seasoned Roasted Parsnip & Chestnut Soup with truffle & parsnip crisps (V)(GF)

Exotic King Prawn & Smoked Salmon Cocktail with Caviar (GF avail)
thousand island dressing & buttered bread

Wild Boar Pate with plum & red onion chutney & warmed toasted brioche (GF avail)

Baked Camembert with caramelised roasted garlic & fresh rosemary,
caramelised chutney & toasted bread (GF avail)

Roasted Red Pepper & Mixed Bean Hummus with warmed pitta (V)(VG)(GF)

M a i n s

Traditional Christmas Dinner

With a choice of **Norfolk Roast Turkey** OR **Prime Sirloin Beef** accompanied by pigs in blankets, yorkshire pudding, seasoned roast potatoes, seasonal vegetables, swede & carrot puree, sprouts & pancetta, sage stuffing and topped with festive gravy (GF available)

(V)(VG) Home made Cranberry Nut Roast

trimmings as above, however tailored to a vegetarian or Vegan requirement

Slow Cooked Confit of Duck Leg with a celeriac puree, blackberry & red wine jus,
fondant potatoes and tenderstem broccoli

(GF) Herb Crusted Halibut, Topped with King Prawns & Champagne Beurre Blanc
with seasoned sauté potatoes and tenderstem broccoli

(V) Butternut Squash, Spinach & Goats Cheese Wellington
with fondant potatoes and swede & carrot puree

Please notify us of any dietary requirements and/or allergies when ordering.

V – Vegetarian | VG – Vegan | GF – Gluten Free



Desserts

Traditional Christmas Pudding

with brandy sauce (alcoholic), cream or custard (GF avail)

Profiterole

drizzled in chocolate sauce and filled with a light baileys cream

Mixed Berry Pavlova

served with cream & raspberry couli

Clementine Posset

served with a pistachio shortbread biscuit

Classic Sherry Trifle

lady fingers soaked in Sherry, fruit jelly, custard & cream with toppings

Vegan Biscoff & Berry Tart (V)

served with vegan ice cream

A selection of Vintage Cheeses, Biscuits & Crackers, Fruit Chutney & Grapes

To follow (incl. in price) Tea & Coffee with Mince Pies, Chocolates & Treats

Children's Menu (12 yrs & Under) - £39 pp

Starters

Garlic bread

Honey sausage wrapped in bacon

Halloumi Chips served with garlic mayo

Mains

Traditional Christmas Dinner (Turkey or Beef)

pigs in blankets, stuffing, Yorkshire pudding, roast potatoes, vegetables, sprouts & pancetta,
topped with festive gravy (GF avail)

Nut roast tailored for vegetarians & Vegans

Fish goujons

served with chips and vegetables

Homemade Ragu Lasagne

served with garlic bread

Desserts

Traditional Christmas Pudding with custard or cream (GF available)

Santas Chocolate Brownie served with vanilla ice cream

Rudolph's Raspberry Meringue

Fruit salad with a choice of ice cream & toppings

Please notify us of any dietary requirements and/or allergies when ordering.

V – Vegetarian | VG – Vegan | GF – Gluten Free