

THE THREE HORSESHOES

festive menu

Pre-order only

2 Courses £29pp | 3 courses £35pp

starters

Roasted Red Pepper & Tomato Soup with a
homemade cheddar cheese scone (V) (GF/VG Av)

Ham Hock Terrine served with toasted ciabatta & a piccalilli relish

Crispy Duck Bon Bons with a plum sauce dip

King Prawn & Crayfish Cocktail with avocado & buttered brown bread (GF Av)

Baked Camembert with roasted garlic & rosemary served with chutney & toasted bread (V) (GF Av)

Grilled Pear, Walnut & Smoked Applewood Cheese on a bed of salad (VG)

mains

Traditional Roast Turkey

with sage and onion stuffing, pigs in blankets, Yorkshires, roasted potatoes and seasonal vegetables, sprouts and pancetta topped with festive gravy (GF available)

Homemade Cranberry Nut Roast (V) (VG)

trimmings as above however tailored to your requirements/allergies

Rump of Lamb (GF)

Roasted Lamb (recommended pink) with garlic and rosemary jus, served with dauphinoise potato and green beans

Panfried Seabass (GF)

Fillet of Seabass topped with king prawns, complimented with a spinach & chive beurre blanc sauce and fondant potatoes

Butternut & Goats Cheese Wellington (V)

with roast potatoes, seasonal vegetables & rich gravy

Pumpkin & Sage Risotto (V)

with roasted pumpkin seeds, parmesan and parsnip crisps

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

desserts

Traditional Christmas Pudding with brandy sauce or cream & red currants (GF option avail)

Profiteroles, coated in chocolate sauce and filled with a light cream

Classic Sherry Trifle (GF option avail)

All Butter Lemon Tart served with lemon crunch ice cream

(VG) Raspberry & Gin Cheesecake served with Vanilla Ice Cream (VG Avail)

Mini Cheese Board

Tea, Coffee, Mince Pies & Chocolate's included

children's menu

£15 per child (12 and under)

starters

Garlic Bread

Houmous with Carrot and Cucumber Batons

Honey Sausage Skewer

children's mains

Traditional Roast Turkey

with all the trimmings (GF available)

(VG)(V) Cranberry Nut Roast

with all the trimmings but catering for a vegetarian or vegan guest

Fish OR Chicken Goujons

with chips served with baked beans, sweet corn OR peas

Bangers and Mash

served with peas and gravy

Ragu OR Veggie Lasagne

children's desserts

Christmas Pudding with ice-cream OR custard (GF available)

Chocolate Brownie with ice-cream

A selection of Ice Cream and Sorbet

Please notify us of any dietary requirements and/or allergies and make them very clear on the booking form.

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

10% service charge will be added to the final bill. Thank you.