

THE THREE HORSESHOES

festive menu

Pre-order only

2 Courses £29pp | 3 courses £35pp

starters

Homemade Soup of the Day with warm bread (GF available) (VG available)

Duck Liver Parfait served with toast, pickles and caramelised onion chutney

Panfried Chorizo Bites with roasted butter bean & light white wine sauce and toasted bread

King Prawn Thermidor in a creamy brandy & mustard sauce with toasted bread

Camembert, baked with roasted garlic & rosemary served with chutney & toasted bread (V) (GF avail)

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)

(V/VG/GF) Homemade Nut Roast

made of roasted veg, mixed seeds and nuts, chickpea & garlic
trimmings as above however tailored to your requirements/allergies

Rump of Lamb (GF)

Roasted Lamb (recommended pink), roasted garlic and rosemary jus, served with creamy mash and seasonal vegetables

Panfried Seabass (GF)

Fillets of Seabass topped with king prawns, roasted cherry tomatoes with a lemon sauce served with crushed new potatoes and seasonal vegetables

Christmas Sticky Chicken

Braised chicken thighs with a sticky sweet & sour sauce with a hint of orange, sesame seeds, spring onion, chilli served with infused rice and salad

Caramelised Onion, Chestnut & Goats Cheese Tart (v)

with a short crust pastry base served with new potatoes and vegetables

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

desserts

Traditional Christmas Pudding with cream or custard (GF option avail)

Profiteroles, creme patissiere filled with chocolate sauce

Biscoffe Cheesecake served with cream

Panettone Bread & Butter Pudding served with custard

Belgium Apple Pie warmed, with ice cream

(VG) Pear & Ginger Crumble Tart served with Vegan Ice Cream

Tea, Coffee & 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) 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.