

THE THREE HORSESHOES

festive menu

Pre-order only

2 Courses £29pp | 3 courses £35pp

starters

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

Duck L'orange Liver Pate served with toast and caramelised onion chutney

Chestnut Mushrooms in a creamy stilton and white wine sauce with toasted ciabatta

Smoked Salmon with Avocado with rocket, & a mustard honey dressing

Baked Goats Cheese with roasted beetroot, baby spinach, walnuts and a balsamic glaze

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) Nut Roast

trimmings as above however tailored to a vegetarian

(VG and GF) Cajun Sweet Potatoes Roulade

trimmings as above however tailored to a vegan

Rump of Lamb (GF)

Roasted (recommended pink), roasted garlic and rosemary jus, served with mashed potato and seasonal vegetables

Hake Provencal (GF)

Roasted fillet of hake, with a white wine, garlic and tomato sauce, olives and capers served with sauté potatoes and seasonal vegetables

Chicken Stroganoff

strips of chicken supreme, chestnut mushrooms, shallots, smoked paprika in a brand sauce, served with rice

Seafood Linguine

with tomato, garlic and chilli and a side of garlic bread

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

desserts

Traditional Christmas Pudding with brandy sauce (alcoholic) or custard (GF option)

Profiteroles

Raspberry & White Chocolate Cheesecake served with cream

Panettone Bread & Butter Pudding served with cream or custard

(VG) Biscoff & Raspberry Tart served with cream

Tea, Coffee & Chocolate's included

children's starters

£15 per child (12 and under)

Garlic Bread

Houmous with Carrot and Cucumber Batons

Honey Sausage Skewer

children's mains

Traditional Roast Turkey

with all the trimmings (GF available)

(V) Nut Roast

all trimmings but catered to a vegetarian

Fish OR Chicken Goujons

served with chips and baked beans OR peas

Bangers and Mash

served with peas and gravy

Ragu Lasagne

children's desserts

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

Chocolate Brownie with ice-cream

(V and GF) Fruit Salad with ice-cream

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

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