



# Christmas Day

*at*



EST. 1845

HORSE  
&  
GROOM

Country Pub  
& Restaurant

CORNISH HALL END

# Christmas Day Menu

## STARTER

### *Sweet Potato & Butternut squash soup (VG)*

Silky smooth and naturally sweet, our roasted sweet potato and butternut squash soup is enriched with a swirl of creamed coconut for a luscious, velvety finish, then topped with toasted pumpkin seeds for a warm, nutty crunch.

### *Ham Hock Terrine & Crispy Bread*

Tender, slow-cooked ham hock pressed into a rustic terrine, served with shards of crispy bread, sweet maple-glazed bacon, and sharp pickled walnuts, finished with a rich port and redcurrant compote.

### *Smoked Salmon Timbale*

Finely smoked salmon, elegantly shaped into a delicate round and filled with a luxurious blend of sweet prawns, buttery avocado, and rich cream cheese, served with warm rustic bread to complement every bite.

### *Wild Mushroom Tatin (VG)*

Caramelised wild mushrooms atop crisp, golden puff pastry, finished with a decadent Roquefort blue cheese sauce for a rich and indulgent balance of flavours.



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(VG) VEGAN | (VGO) VEGAN OPTION

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We **never** add a service charge, so if you enjoy your meal, please feel free to show our staff some love with a tip - after all, they're the real heroes here!

# Christmas Day Menu

## MAIN

### *Butter Roast Turkey Crown*

Succulent turkey crown roasted with golden butter, served with a crisp Yorkshire pudding, cranberry and chestnut stuffing, smoky pigs in blankets, golden parsnips, goose fat roast potatoes, cauliflower cheese, and buttered Brussels sprouts.

### *Cider Braised Pork Belly*

Melt-in-the-mouth pork belly, slow-braised in cider for a rich depth of flavour, served on crushed bacon roast potatoes with glazed rainbow carrots, tender baby leeks, and finished with a silky cider jus.

### *Roast Salmon of Beef*

Prime salmon cut of beef roasted until perfectly tender, with a Yorkshire pudding, smoky pigs in blankets, cranberry and chestnut stuffing, goose fat roast potatoes, sweet parsnips, creamy cauliflower cheese, and Brussels sprouts tossed in butter.

### *Spinach & Butternut Squash Galette (VGO)*

Buttery, golden puff pastry encasing tender spinach and sweet butternut squash, served with caramelised roast vine tomatoes and finished with a rich, full-bodied red wine jus.

### *Scallop, King Prawn & Salmon au Gratin*

Plump scallops, sweet king prawns, and tender salmon, baked in a delicate cream sauce beneath a golden, gently bubbling crust, served with all the traditional Christmas trimmings.

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## DESSERT

### *Chocolate Marquise*

An opulent, silk-smooth chocolate marquise crafted from rich, dark chocolate, perfectly balanced by the vibrant sweetness of raspberry compote, and finished with generous swirls of freshly whipped Chantilly cream.

### *Baileys Panna Cotta*

Velvety smooth panna cotta infused with the warmth of Baileys Irish Cream, complemented by a luxuriously rich salted caramel sauce.

### *Baked Lemon Cheesecake*

A rich, zesty baked lemon cheesecake, balanced by the sweet brightness of caramelised clementines, and finished with a silky white chocolate sauce.

### *Traditional Christmas Pudding (VGO)*

A classic steamed Christmas pudding, packed with plump fruits and warming spices, finished with a generous pour of satin-smooth brandy sauce.



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# Christmas Day Payment & Booking Terms

Celebrate Christmas Day with us at the Horse & Groom Country Pub & Restaurant and enjoy an unforgettable three-course feast in a warm and welcoming setting.

- **Price:** £90 per person for three courses. Children under 12: £45 per person.
- **Availability:** Christmas Day only.
- **Sittings:** Choose from 12:30pm or 3:30pm — allocated on a first come, first served basis.
- **Booking:** Essential. We will not be able to accommodate walk-ins on the day.
- **Deposit:** £40 per person (including children), non-refundable, payable within 7 days of booking to secure your table.
- **Final Balance:** Due when we receive your menu choices, and no later than **Sunday 11th December 2025**.
- **Table Size:** We can seat up to 8 guests per table. Larger parties will be accommodated across multiple tables.

We look forward to welcoming you this Christmas for a truly memorable celebration!



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