

Chistmas 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.



(VG) VEGAN | (VGO) VEGAN OPTION

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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.

HORSE & GROOM Country Pub & Restaurant

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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

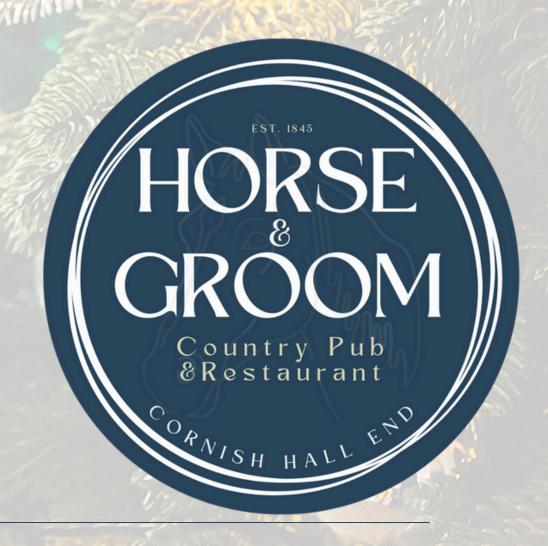
Velvety smooth panna cotta infused with the warmth of Baileys Irish Cream, complemented by a luxuriously rich salted caramel sauce.

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 & Restuarant 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!

