

THE
HORSESHOES

1ST - 24TH DECEMBER 2018

CHRISTMAS MENU

2 COURSES: £23.50 3 COURSES: £28.50

SWEET POTATO & PARSNIP SOUP,
rustic bread (V)

SMOKED SALMON & KING PRAWN COCKTAIL,
Bloody Mary cream sauce, confit lemon radicchio, baby gem

BARKHAM BLUE CHEESE & MUSHROOM BRUSCHETTA,
Yorkshire fettle cheese crumb, sage oil (V)

CHICKEN LIVER & PORT PARFAIT,
balsamic & ruby port jelly, red onion & aniseed chutney, toasted brioche bread

SPICED COD, CHILLI SALTED SQUID,
stewed pepper & courgettes, turmeric cream sauce

GARLIC & THYME INFUSED LAMB SHANK,
parsnip & carrot purée, garlic crushed potatoes, black cabbage

GOTHAM TURKEY BREAST,
duck fat potatoes, sprout tops, smoked duck & sausage stuffing, sage & thyme jus

BUTTERNUT SQUASH,
braised lentils, Berkswell cheese polenta, tomato coulis, baby spinach (V)

CHRISTMAS PUDDING ETON MESS,
brandy cream, orange meringue, eggnog dressing

APPLE & ORANGE SPONGE PUDDING,
laced with Grand Marnier, clotted cream ice cream

PASSION FRUIT CRÈME CARAMEL,
poached chilli pineapple, mango sorbet

WHITE CHOCOLATE & GRIOTTINE CHERRY PARFAIT,
kirsch syrup, brandy snap

THE HORSESHOES CHEESE SELECTION
trio of cheese - supplement £3.50

All our main courses are served with a selection of vegetables & roast potatoes.

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.