

THE  
HORSESHOES

MONDAY, 31ST DECEMBER 2018

NEW YEAR'S EVE TASTING MENU

£69 PER PERSON

BUTTERNUT SQUASH VELOUTÉ,  
*lobster beignet, sorrel & sage oil (V)*

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SCOTTISH SCALLOPS, CRAB RAVIOLI,  
*artichoke cream sauce infused with brandy & lime*

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BRESAOLA CRISPS, GOAT'S CHEESE MOUSSE,  
*beetroot & raspberry purée, pain d'épice, balsamic dressing*

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GRILLED TURBOT,  
*tempura langoustines, poached leeks, lobster cream sauce, sweetcorn purée*

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BRAISED OX TAIL, RUMP OF DERBYSHIRE LAMB,  
*red onion & Szechuan pepper compote, confit belly of Packington pork, black treacle carrot purée,  
confit potatoes, beetroot glaze, crispy black cabbage*

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DARK CHOCOLATE TART,  
*caramel sauce, banana bread, salted caramel ice cream*

*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.