



THE HORSE & GROOM

Christmas

MENU

STARTER

- Duck & Orange Parfait with Cranberry Jam and Toasted Sourdough*
- Stilton & Walnut Tart with Red Onion Compot and Watercress Salad (V)*
- Spice Parsnip Soup and Parsnips Crisps (df)(pb)*
- Hot Smoked Salmon and Beetroot Salad with Horseradish dressing (gf)*

MAINS

- Festive Turkey Breast with all the trimmings; Christmas Stuffing, Pig in Blankets, Roasted Potatoes & Seasonal Vegetables, Gravy & Cranberry Jam (df/gf)*
- Braised Blade of Beef with Horseradish mash, Cavolo Nero, Roasted Shallot & Carrot and Red Wine Gravy*
- Thai Spiced Baked Salmon with Sweet Potato Mash and Tender Stem Broccoli (df)*
- Chestnut and Porcini Wellington with Seasonal Veg and Red Wine Jus (pb)*
- Festive Spiced Nut Roast with Roasted Potatoes & Seasonal Vegetables, Red Wine Gravy & Cranberry Jam (v)*

PUDDINGS

- Biscoff Vanilla Cheesecake with Raspberry Coulis (v)*
- Festive Christmas Pudding served with Custard & Brandy Butter (V)*
- Zesty Lemon Tart served with Raspberry Sorbet (gf)(pb)*
- Profiteroles with Chocolate Sauce*

3 COURSE SET

£50 PER PERSON | £25 PER CHILD
3 COURSE SET MENU | 3 COURSE SET MENU
MINIMUM OF 6 PEOPLE