



Christmas Day Menu

THE
HORSESHOES

£125pp

A GLASS OF CHAMPAGNE WELCOME DRINK

TO START

MUSHROOM & TRUFFLE VELOUTÉ (V) (GFO)
garlic sautéed mushrooms

SMOKED HAM HOCK AND BARBARY DUCK TERRINE (GFO)
Agen prune & Madeira purée, celeriac remoulade

SCOTTISH HAND DIVED SCALLOPS (GFO)
apple purée, apple salad, picante chorizo, lobster cream sauce

GOLDEN CROSS GOAT'S CHEESE PANNA COTTA (V) (GFO)
pickled celery, gin poached grapes, toasted peanuts, quince purée

MAINS

ROAST FREE RANGE YORKSHIRE BRONZE MILFORD FARM TURKEY (GFO)
sprout tops, smoked bacon & cranberry stuffing, duck fat roast potatoes, sage jus

GRILLED HALIBUT AND KING PRAWNS (GFO)
sweet potato dauphinois, champagne cream sauce

10OZ WAGYU RIBEYE STEAK
confit red wine shallots, Pont Neuf potatoes, gorgonzola cheese sauce

BUTTERNUT SQUASH AND RED ONION PITHIVIERS (V)
braised orange chicory, salted walnuts, confit tomatoes

DESSERT

DARK CHOCOLATE & HAZELNUT DELICE (GFO)
white chocolate soil, Amaretto & black cherry ice cream


APPLE AND VANILLA CRÈME BRÛLÉE (GFO)
lemon & poppy seed shortbread

CHRISTMAS PUDDING CHEESECAKE
vanilla ice cream, cinnamon dust

HORSESHOES FAMOUS CHEESE BOARD
5 cheeses, celery, quince, grapes, apple & pear chutney
laced with port and star anise

TO FINISH

MINCE PIES & PETIT FOURS



v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option
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.