



Festive Menu

THE
HORSESHOES

2 COURSE £26.00 | 3 COURSE £32.00

TO START

PARSNIP & APPLE VELOUTÉ (V) (GFO)
rustic bread, sea salt butter

SMOKED HAM HOCK TERRINE (GFO)
celeriac purée, cranberry & apple chutney

BEETROOT CURED HEBRIDEAN SALMON (GFO)
beetroot purée, confit lemon, goat's cheese mousse

MARINATED FETA (V)(GFO)
olive tapenade, confit cherry tomatoes, toasted pine nuts

MAINS

ROAST MILFORD FARM TURKEY BREAST (GFO)
cranberry & chestnut stuffing, sprouts, duck fat roast potatoes

SLOW BRAISED BLADE OF DERBYSHIRE BEEF (GFO)
bourguignon garnish, mashed potato, pickled celeriac, Madeira jus

PAN FRIED SEABASS (GFO)
tomato & basil risotto, red pepper purée

ROASTED RED ONION AND BERKSWELL CHEESE OPEN TART (V)
balsamic lentils

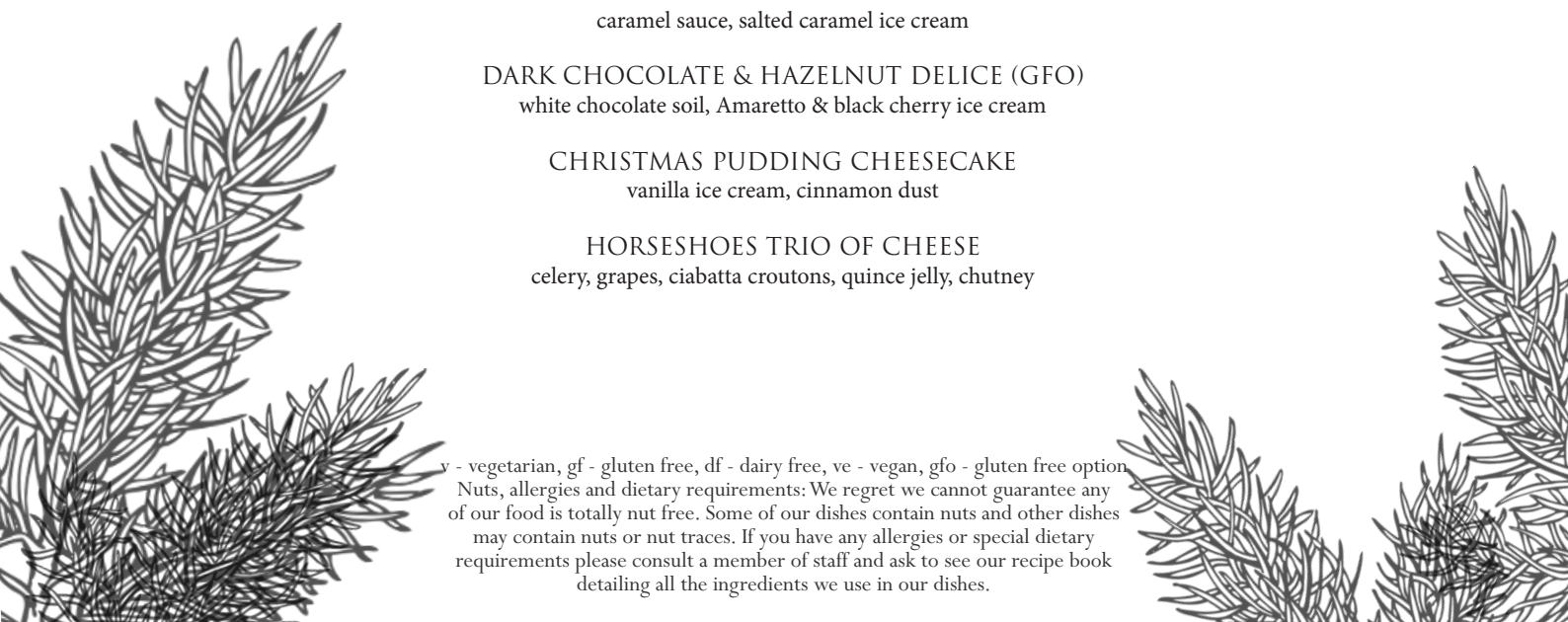
TO FINISH

CINNAMON STICKY TOFFEE PUDDING
caramel sauce, salted caramel ice cream

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

CHRISTMAS PUDDING CHEESECAKE
vanilla ice cream, cinnamon dust

HORSESHOES TRIO OF CHEESE
celery, grapes, ciabatta croutons, quince jelly, chutney



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.