



# New Year's Day Menu

THE  
HORSESHOES

£39pp

## TO START

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

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

BETROOT 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 (GFO)  
cranberry & chestnut stuffing, sprouts, duck fat roast potatoes

ROASTED DERBYSHIRE SIRLOIN OF BEEF (GFO)  
Yorkshire pudding, roasted potatoes & rosemary jus

GARLIC AND THYME INFUSED ROASTED LEG OF LAMB (GFO)  
parsnip & carrot mash, minted jus

PAN FRIED SEABASS (GFO)  
tomato & basil risotto, chive cream sauce

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

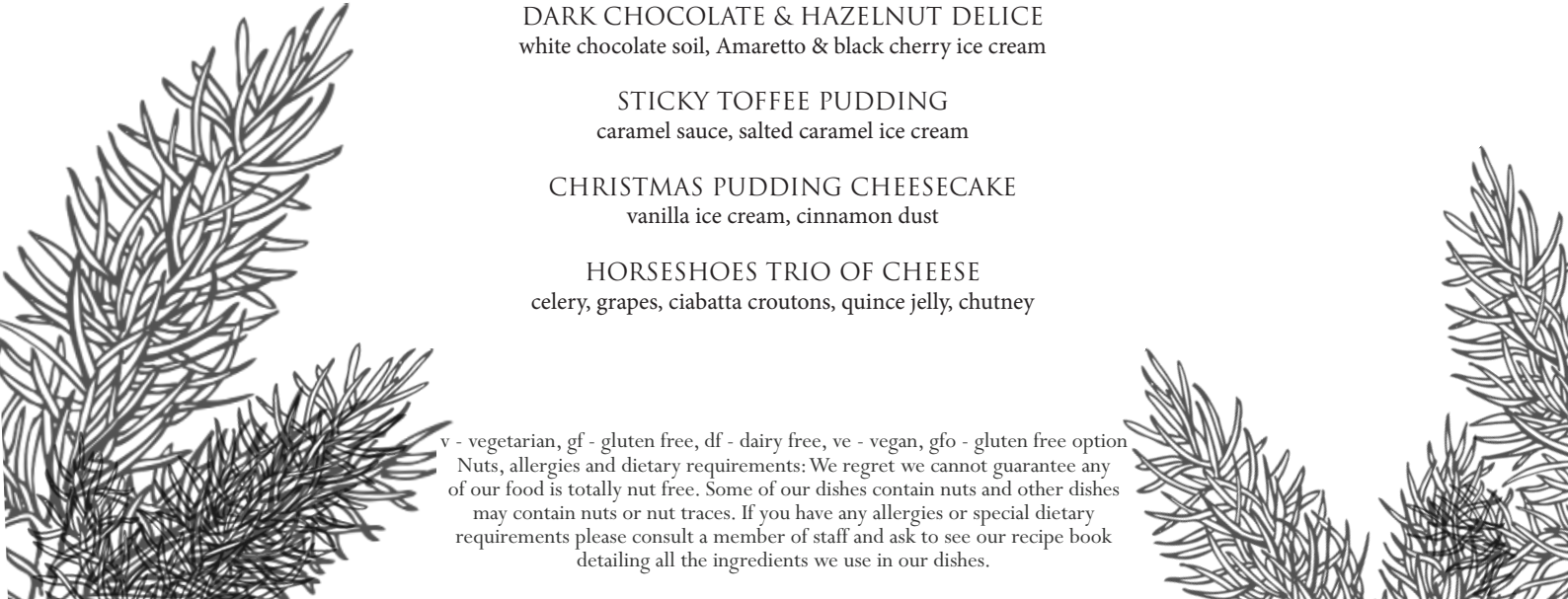
## TO FINISH

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

STICKY TOFFEE PUDDING  
caramel sauce, salted caramel 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.