

# CHRISTMAS DAY MENU

3 COURSES | £125PP

SITTING ONE: 12 - 1 | SITTING TWO: 3 - 4

## STARTERS

WILD MUSHROOM & TRUFFLE OIL SOUP  
rustic bread, salted butter (v)(ng)

GAME TERRINE  
poached red wine pear, quince purée, fruit bread

PAN-FRIED SCALLOPS  
black pudding, chorizo, samphire, chive cream sauce

BLUE CHEESE PANNA COTTA  
poached grapes, pickled celery, salted hazelnuts, beetroot purée (v)(ng)

CONFIT DUCK LEG  
braised red cabbage, peppercorn sauce (ng)

## MAINS

ROASTED TURKEY BREAST  
cranberry & bacon stuffing, duck roasted potatoes, rosemary gravy (ngo)

PAN-FRIED HALIBUT  
sweet potato dauphinoise, king prawn & scallops, champagne cream sauce (ng)

MOZZARELLA, TOMATO & SWEET POTATO TART  
tomato & red pepper purée

10OZ SIRLOIN STEAK  
heritage tomatoes, mushroom, hollandaise sauce, hand-cut chips

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
brandy cream, cinnamon dust (ngo)

DARK CHOCOLATE & CHERRY DELICE  
vanilla ice cream, griottine cherries (ng)

THE HORSESHOES TRIO OF CHEESE PLATTER  
celery, grapes, chutney, crackers

LEMON & LIME CHEESECAKE  
lemon curd ice cream

NG - NON GLUTEN | NGO - NON GLUTEN OPTION | DF - DAIRY FREE | VG - VEGAN | V - VEGETARIAN | VEO - VEGAN 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. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. PLEASE LET A MEMBER OF OUR TEAM KNOW, SHOULD YOU WISH FOR THIS TO BE REMOVED.