

# FESTIVE MENU

2 COURSES: £27 | 3 COURSES: £33

## STARTERS

ROASTED PARSNIP & APPLE SOUP  
rustic bread, salted butter (v)(ngo)

DUCK LIVER & ORANGE PARFAIT  
red wine poached pear, quince purée, fruit bread

SMOKED SALMON & PRAWN COCKTAIL  
Marie Rose sauce, confit lemon, dressed leaves (ng)

MOZZARELLA, TOMATO & AVOCADO SALAD  
basil & pinenut dressing (v)(ngo)(veo)

## MAINS

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

BRAISED BLADE OF BEEF  
bacon, mushrooms, baby onions, creamed mash potato (ng)

PAN-FRIED SEA BASS  
braised balsamic lentils, parma ham, lemon oil, basil dressing

TOMATO & GOATS CHEESE GNOCCHI  
basil oil, spinach, Berkwell cheese (ngo)(v)(veo)

## 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.