

NEW YEAR'S DAY MENU

3 COURSES | £40PP

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

DERBYSHIRE ROASTED SIRLOIN OF BEEF
yorkshire pudding, roast potatoes, rosemary gravy (ng)

DERBYSHIRE ROASTED LEG OF LAMB
glazed root vegetables, mint gravy (ng)

ASHOVER LOIN OF PORK
sage & onion stuffing, sage gravy, apple sauce

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

STICKY TOFFEE PUDDING
caramel sauce, vanilla ice cream

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.