Boxing Day

MENU

2 COURSES | £35
3 COURSES | £43

STARTERS

PARSNIP & APPLE SOUP (NGO)(V)(VEO)
walnut & raisin sourdough, sea salt butter

HORSESHOES PRAWN & SMOKED SALMON COCKTAIL (NGO)
confit lemon, pickled cucumber, brown bread

WHIPPED BLUE CHEESE (NGO)(V)
apricot purée, candied nuts, sun-dried tomato crouton

SMOKED HAM HOCK & PARMA HAM TERRINE (NGO)
piccalilli mayonnaise, poached apricots, crouton

MAINS

ROASTED YORKSHIRE TURKEY BREAST (NGO)
duck fat roast potatoes, buttered mash potato, chestnut & cranberry stuffing

SHARDLOW ROASTED SIRLOIN OF BEEF (NGO)
Yorkshire pudding, root vegetables, thyme jus *£3 supplement*

SLOW COOKED SHOULDER OF LAMB (NGO)
root vegetables, roast potatoes, mint gravy

ASHOVER PORK LOIN (NGO)
honey-glazed vegetables, chestnut & cranberry stuffing, apple sauce

PAN FRIED SEABASS (NGO)
mushroom & basil gnocchi, truffle oil

WILD MUSHROOM RISSOTO (NG)(VEO)(V)
vegetarian cheese, deep-fried halloumi

DESSERTS

GINGER & NUTMEG CRÉME BRÛLÉE (NGO)
cinnamon shortbread

CHRISTMAS PUDDING ETON MESS
crispy meringue, mulled fruits

POACHED RED WINE PEAR & VANILLA CHEESECAKE
chocolate ice cream

THE HORSESHOES CHEESE BOARD
trio of cheese, celery, chutney, grapes, quince *£3 supplement*

V - VEGETARIAN | NG - NON GLUTEN | DF - DAIRY FREE | VE - VEGAN | VEO - VEGAN OPTION | NGO - NON GLUTEN 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 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.